

HENTLEY FARM THE MARL SHIRAZ 2017



WINE INTRODUCTION

In our favourite northwestern section of the Barossa Valley, the red clay loam over marl (a friable soil deposit consisting of clay & limestone) produces the perfect balance between vine stress and availability of nutrients. This combined with the consistent climatic conditions produces red wines of the highest quality.

WINEMAKER VINTAGE DESCRIPTION

The 2016 calendar year leading up to the 2017 vintage produced the wettest winter for 20 years! This rainfall and associated cooler weather conditions resulted in a delightful slow development across the growing season with flowering and subsequent fruit set 2-3 weeks later than recent vintages. Warm and consistent conditions followed with vines balanced and happy heading towards Christmas. A return to cool weather and rainfall continued the trend of slow development with veraison kicking off 4 weeks later than expected. After one last summer drop of 50mm in early February we got the weather we were looking for with dry conditions and good ripening throughout harvest. The vintage conditions have created outstanding flavour development and natural acidity with the resulting wines showing great poise and balance.

WINEMAKING NOTES

Each parcel of fruit was kept separate, crushed and left on skins to ferment for between 6-12 days. 2-3 open pump-overs/day were used to ensure a full and balanced tannin profile. The wine completed malolactic fermentation in new American oak (10%) and seasoned French oak barrels (90%), a total maturation period of 10 months. No fining or filtration was used in the production of this wine.

APPEARANCE, AROMA AND TASTING NOTE

Satsuma plum and red cherry dominate this vibrant nose with some bramble fruit and green peppercorn also present. Grippy tannins line the front of the palate providing outstanding mouth feel and length. Expect rich fruit and masculine tannins throughout.

WINE INFORMATION

Country:	Australia
Region:	Barossa
Sub Region:	Barossa Valley
Wine Type:	Red Wine
Producer:	Hentley Farm
Wine Name:	The Marl Shiraz
Vintage:	2017
Principle Grape (%):	Shiraz (100)
Closure:	Screwcap
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.50
Acid (g/L):	7.00
pH:	3.50
Winemaker Name:	Andrew Quin
Bottle Size:	75cl
Case/Pack Size:	6x75cl