

# HENTLEY FARM THE MARL SHIRAZ 2018



## WINE INTRODUCTION

In the North Western section of the Barossa Valley, the red clay loam over marl (a friable earthy deposit consisting of clay and limestone) produces the highest quality red wines. These soils provide the perfect balance of nutrient availability and vine stress, producing wines with saturated colour and fruit intensity.

## WINEMAKER VINTAGE DESCRIPTION

Every growing season really starts in winter and June 2017 had us all feeling very nervous about what lay ahead for the 2018 vintage, with almost no rainfall recorded for the month! Fortunately the weather gods were on our side after that with good falls through August and September filling the soil profile and providing a great launching pad for budburst. On the 2nd December we had our last rain with a total calendar year volume of 599mm, 120mm above long term average. Standard summer conditions then took over with warm temperatures and little rainfall throughout. The delay in development continued with veraison one month later than recent years resulting in a return to harvest dates more common in the early 2000's. Slow ripening and harvest have resulted in the production of wines that show a perfect mix of power and elegance with vibrant colours and impressive, lingering fruit.

## WINEMAKING NOTES

Each parcel of fruit was kept separate, crushed and left on skins to ferment, between 6-12 days. Two to three open pump-overs per 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

Ripe blueberries combine with some bright, confectioned red fruits with a slight floral lift. Grippy tannins provide the introduction & finish to the palate with expressive fruit filling the middle. Expect great fruit intensity and palate weight throughout a lengthy finish.

## WINE INFORMATION

Country:	Australia
Region:	Barossa
Sub Region:	Barossa Valley
Wine Type:	Red Wine
Producer:	Hentley Farm
Wine Name:	The Marl Shiraz
Vintage:	2018
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

## WINE AWARDS

James Halliday:	89 points
Barossa Wine Show:	91 points

