



Hentley Farm

Barossa Valley
Wines

2009 Zinfandel

Planted on an old quarry where soil is almost absent, our Zinfandel block provides the biggest challenge every vintage...

Yet as a result of hand harvesting the fruit slightly later in the growing season, allowing it to raisin a little, the wine produced from the block is one of great complexity and flavour intensity.

Winner of the Trophy for 'Best Alternative or Emerging Varietal' at the Marananga Wine Show 2010

Variety

100% Zinfandel - Single block

Vineyard

The fruit is sourced from a small block of 10 rows of Zinfandel vines located on the eastern facing slope of Hentley Farm. When founder Keith Hentschke purchased the property, this block was a quarry, and significant works were undertaken to improve the site to a point where it was suitable for vine growth. This block provides our biggest challenge every vintage! - Vineyard Manager, Greg Mader

Vintage

2009 - Average winter conditions and a problem free spring saw a return to late September bud-burst. After above average rainfall in December and a short-lived heat wave in early February, we had some of the best late season growing conditions seen in the last decade. This resulted in harvest dates 2 - 3 weeks later than the previous 2 years, and for the Zinfandel allowed retention of varietal character while still providing sufficient levels of ripeness and raisining.

Area: 0.78 ha

Harvested (hand-picked) : April 2

Winemaking

The fruit was hand-harvested to ensure that all raisined fruit made it in to the winery. It was de-stemmed and crushed, before undergoing a 5-day cold soak to increase colour extraction from the skins. The wine was pressed into 100% old American hogsheads where it underwent malolactic fermentation, and then was returned to second and third use French barrels to increase complexity. Total time on oak was 10 months. - Winemaker, Andrew Quin

Profile

This wine displays a complex matrix of aromatics, with raisins, toffee apple, confection and red fruits combining with a more herbaceous spectrum such as cut grass, tomato leaf and mint. The palate is long, structured, soft and balanced, with characteristic mid-palate fruit sweetness and flavours that mirror the complex aromatic profile. Complexity, intensity and length are the keys to this wine's success.

Blended & bottled: February 2010

Drink: now - 2015+

Analysis:	Alcohol 15.0%	RS 0.8g/L	Acid 6.2	pH 3.55
-----------	---------------	-----------	----------	---------

