



Hentley Farm

Barossa Valley
Wines

2011 'The Creation'

Each year our winemaker, Andrew Quin, creates a small production and members only single-block wine that he feels best exemplifies the influence of our unique and diverse site conditions...



Variety

Shiraz

Background

A wet and challenging vintage was experienced throughout Barossa in 2011. Cool conditions during spring and early summer lead to delayed budburst (mid October) and flowering (late November) with our Shiraz from the Clos Otto vineyard. Due to continuing rainfall and delayed ripening we had to think outside the box for G1 specifically. The result was to hand pick a small parcel of fruit and dry it on racks Amorone style. We left the remaining parcel to ripen on the vine naturally (hence the 2 picking dates). This attention to detail allowed us to produce an elegant styled wine with all the opulence Clos Otto is renowned for... and one that we are proud of in any vintage.

Vintage

The cool rainy conditions of the 2011 vintage resulted in harvest dates four weeks later than the previous growing season. The extended ripening period allowed for the development of more complex and elegant aromatics and overall flavour ripeness occurring at lower sugar concentration, resulting in crisp wines with great aromatic intensity.

Area: 1.1ha

Yield 4.3 t/ha

Harvested : March 28 & April 7 2011

Winemaking

The fruit was hand harvested and racked dried for 2 weeks to reduce berry size and increase flavour intensity before being crushed and destemmed into an open top fermenter. During a 10 day fermentation the wine received 2-3 pump overs a day to ensure a full tannin structure was achieved. It was then basket pressed into a combination of new (40%) and old (60%) French barrels where it underwent natural malolactic fermentation facilitated by fortnightly lees stirring. The wine matured in oak for a total of 22 months before final blending and bottling. No fining or filtration was used in the production of this wine - Winemaker, Andrew Quin

Profile

Bright and abundant aromas of blue fruits fill the glass before underlying floral notes complete a distinctly pretty nose. The palate is dominated by dark cherries and blackcurrant with a meaty underbelly of earthiness and balanced oak flavours. This wine is full, generous and just a little morish, leaving you with grippy yet subtle tannins to chew on.

Bottled: April 2013

Drink: now - 20+ years

Analysis:	Alcohol 15%	Acid 6.45	pH 3.6	RS Dry
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