



Hentley Farm

Barossa Valley
Wines

2011 Quintessential Shiraz Cabernet



This is a single vineyard example of the quintessential Australian blend of shiraz and cabernet. The 2010 Creation was the first opportunity to create this blend at Hentley Farm and the subsequent success of this wine indicated it should become a regular in our premium range, thus the Quintessential Shiraz Cabernet was born.

Variety

Shiraz 65% Cabernet 35%

Vineyard

This wine is a blend of 5 blocks from within our vineyard, all with variances in top soil depth, subsoil type, row orientation, clonal selection and micro-climate. The top soil is predominately a red clay loam, and the subsoil varies from shattered limestone to salt & pepper siltstone and bluestone at depth. All vines are grown on their own roots. - Vineyard Manager, Greg Mader

Vintage

2011 - The cool 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 and flavour intensity.

Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (40%) and old (60%) French barrels where it underwent natural malolactic fermentation facilitated by weekly lees stirring. The wine was then racked off lees and returned to oak to mature. The wines were kept separate for the first 18 months of maturation before being blended and returned to oak for the last 4 months, a total of 22 months in oak. - Winemaker, Andrew Quin

Profile

As was the case with the 2010 Creation, expect to find traditional dark fruits of blackberry and plum lifting out of the glass alongside cabernet driven aromatics of eucalypt and mint and a complex mix of spices and a beautiful fragrance created by the cooler vintage conditions in 2011. The palate is full and complete, with the soft luscious shiraz tannin combining with fresh acidity and grippy tannin of cabernet.

Bottled: February 2013

Drink: now - 2026

Analysis:	Alcohol 14.5%	Acid 6.6	pH 3.55
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