



# Hentley Farm

Barossa Valley  
Wines

## 2014 Shiraz

The Beast's little brother...

Batches of wine were carefully selected from Shiraz blocks within our vineyard and complemented with parcels from the north-western Barossa to create a wine that displays the treasured characteristics the property naturally produces: saturated colour, fruit intensity and soft, savoury tannins.

### Variety

100% Shiraz - Single Estate

### Vineyard

This wine is a blend of 7 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.

### Vintage

2014 – Solid rainfall through June and July filled the soil profile and irrigation dams of Eden Valley thus providing a great start to the growing season. This was followed by an extremely dry and hot spring combined with unusually high winds at flowering. These challenging conditions continued on through summer until the middle of February when a significant rainfall event signalled the end of summer and a return to mild days. This last minute reprieve from the heat was critical for the vintage, resulting in slowed ripening and therefore increased opportunity for flavour development. One of the most unique Barossa vintages in recent history, and in my opinion will prove to be one of Hentley Farm's best.

### Winemaking

Each parcel of fruit was kept separate, crushed and left on skins to ferment, with cap management including a combination of hand plunging and pump overs. The wine completed secondary fermentation in new (15%) and old (85%) French oak barrels, and matured for 20 months. No fining or filtration was used in the production of this wine. – Winemaker, Andrew Quin

### Profile

A lifted wine showing aromatics of Dark cherry, black currant, Raspberry, mocha and vanillin. The palate shows traditional Hentley Farm characters with soft succulent tannins that are supported by dark fruits and balanced acidity. Notes of Cherry and licorice add complexity while the balance of fruit intensity and oak through the back provide great length.

Bottled: January 2015

Drink: now - 2025

Analysis:	Alcohol	14.5%	Acid	6.6	pH	3.68
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### Reviews & Accolades

2013 - 93 points James Halliday

2012 - 95 points James Halliday

2011 - 90 points James Halliday

2010 - 96 points James Halliday

2008 - 91 points James Halliday

2007 - Gold at Royal Melbourne Wine Show & Sydney International Wine Challenge

2006 - Gold at the Barossa Wine Show 2008

