



# Hentley Farm

Barossa Valley  
Wines

## 2012 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.

### 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. The shallow soil profile overlaying the quarry limestone reduces the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit. - Vineyard Manager, Greg Mader

### Vintage

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start for the growing season ahead with a lush and vibrant canopy. Fantastic climatic conditions were the key to the 2012 vintage. Mild days and cool nights with timely rainfall events were the highlight.

Area: 0.78 ha

Harvested 19 March 2012

### Winemaking

The fruit was crushed and destemmed, and underwent a 5 day cold soak before being basket pressed into a combination of old American hogsheads (95%) and new French barrels (5%) post fermentation where it underwent natural malolactic fermentation. The wine was then returned to oak for a total of 10 months, with minimal acid additions being made and no fining or filtration used. - Winemaker, Andrew Quin

### Profile

This wine displays intense, lifted aromatics of plums, raisins, confection, red fruits, cut grass and tomato leaf, which are followed by a soft, elegant palate that combines ripe fruits with a soft tannin structure at the front and back of the palate, and an attractive fruit sweetness through the mid palate. A hugely expressive and unique wine.

Blended & bottled: February 2013

Drink: now - 2018

Analysis:	Alcohol 15%	Acid 6.25	pH 3.64
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### Reviews and Accolades

2011 89 points James Halliday

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2009 Trophy for "Best Alternative or Emerging Varietal" Marananga Wine Show 2010

