



# Hentley Farm

Barossa Valley  
Wines

## 2010 Shiraz

*The Beast's little brother...*

Parcels of wine are carefully selected from five different Shiraz blocks within our vineyard 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 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**

2010 - Apart from a short and early heat-wave in November and two short temperature spikes in January, the 2010 vintage was smooth sailing throughout. Above average winter rainfall (the best levels in 5 years), average to warm Spring temperatures, constant sunlight exposure and dry conditions saw a return to early harvest dates, and late season conditions were ideal. Possibly the best vintage seen by Hentley Farm so far.

Harvested : 30 March - 8 April

### **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 (30%) and old (70%) French oak barrels, and matured for 16 months. No fining or filtration was used in the production of this wine. - Winemaker, Andrew Quin

### **Profile**

The nose is traditional Barossan Shiraz, with lifted fruits of forest berries and plum combined with rich aromatics of fruitcake, vanilla and chocolate fudge. The palate shows flavours of berries and vanilla followed by oak-derived dark chocolate and coffee, and is a true example of the Hentley Farm vineyard, with a full yet soft and voluptuous front/mid palate leading to a back palate filled with dry tannins and length.

Blended & bottled: August 2011

Drink: now - 5-10 years

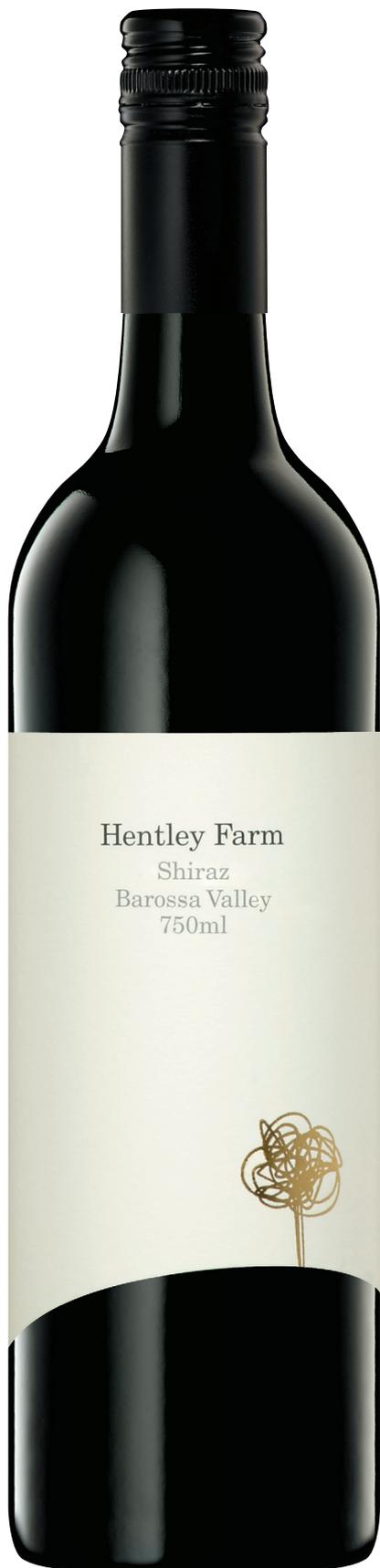
Analysis:	Alcohol 14.7%	Acid 7.0	pH 3.5
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### **Reviews & Accolades**

2008 - 91 points James Halliday

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

2006 - Gold at the Barossa Wine Show 2008



Hentley Farm

Shiraz  
Barossa Valley  
750ml

