



Hentley Farm

Barossa Valley
Wines

2014 Riesling

Winemaker Andrew Quin was set the challenge: to create a world-class Riesling for the Hentley Farm range. For him the answer was simple - head over the range and into Eden Valley.

Variety

100% Riesling - Single block

Background

The fruit is from a small, high altitude (420m) block of Eden Valley Riesling vines, situated on Heggies Boundary road. Planted in 1981 on shallow grey sandy loam soils with underlying granite, on a south-east facing slope, this block provides the ideal site characteristics for premium Riesling production.

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. Winemaker – Andrew Quin.

Harvested (hand-picked) : 26th February & 8th March 2014

Winemaking

Fruit was destemmed, crushed and must chilled before being bag pressed under inert gas conditions. Half of the juice was put through a 5 day solid suspension followed by a clean racking and inoculation with QA23, while the remaining half was treated more traditionally with a cold settling period of 48hrs, before racking and inoculation with QA23. Another small amount of fruit was crushed into a fermentation vessel where it underwent a natural fermentation on skins until 7.5 Baume before being bag pressed to stainless steel where it was fermented on full solids. These components were combined in June, minimal fining additions were used to prepare the wine for bottling in early July 2014. – Winemaker, Andrew Quin

Profile

The aromatic profile of this wine shows the traditional citrus influence of lemon and lime combined with a tropical lift of Pineapple, Passionfruit and Honeydew. This complex nose is rounded off by a slate-like minerality commonly found in Eden Valley Rieslings. The palate combines a mid-palate fruit sweetness with a highly textured mouthfeel and balanced acidity. Drink now as a young aromatic white or cellar for 10+ years.

Bottled: July 2014

Drink: now -2024

Analysis: Alcohol 11.5%	Acid 7.5g/l	pH 2.91	Residual Sugar 1.5g/l
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Reviews & Accolades

2012 & 2013 - 93 points James Halliday

2011 - 93 points James Halliday, 91+ points Robert Parker's Wine Advocate

2010 - 94 points James Halliday

2009 - 93 points Huon Hooke

