



2008 Hentley Farm Zinfandel

Barossa Valley

Single Vineyard Estate

The Vineyard

Hentley Farm is situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley. Its vines are grown on red clay loam soils, generally overlaying shattered limestone and lightly rockied slopes with little top soil. These well drained and gnarly soils, along with Western and Eastern facing slopes that benefit from being in a rain shadow, create very low yielding vines which help produce concentrated, full flavoured and full-bodied well structured and balanced wines. The Zinfandel is grown on North East facing slope with red brown earth over limestone with a particularly rocky patch where soil is almost non existent. The vine block has a single cordon lazy VSP (vertical shoot positioning) canopy.

The Season and The Winemaking

The 2008 growing season will be remembered as one of the great vintages for red production, with ideal ripening conditions throughout summer, producing full-flavored, full-bodied and intense wines.

Heavy bunch thinning of slower ripening grapes was carried out at veraison (when the grape colour developed to red) in January. This has been typical production for the variety. The grapes yielded less than 3 tonnes per acre at harvest

The grapes were hand picked in late March, crushed and left on skins to ferment for about ten days. The wine completed secondary fermentation in old French Hoggs Heads, and was matured for a further 10 months. It was blended and bottled in February 2009.

The Wine

This is a rich, full bodied wine. It has a ripe bouquet of cinnamon, dried fruits, raisins and freshly mown hay mixed with chocolate and spice. On the palate the wine shows sweet fruits of super ripe mulberries and raisins, soft warm and supple it finishes with hints of exotic spices. The wine is drinking well now but you can expect it to age for a few more years.

Alcohol: 15.5% **Residual Sugar:** 0.9 g/l

Oak: 100% old French Hoggs Heads

Bottling date: February 2009