



Hentley Farm
Barossa Valley
Wines

2007 Hentley Farm 'The Creation' Shiraz

Barossa Valley – Single Block

The Block

The Fruit for this wine was sourced from the Hentley Farm Barossa Valley vineyard, situated among rolling hills on the banks of Greenock Creek at Seppeltsfield. This wine is a small single block production, and in 2007 'G block' was selected for this 90 case make.

The soils of 'G block' are unique within the Hentley Farm vineyard, the 1st horizon is a friable red clay loam that varies in depth from the top of the hill (30cm) to the bottom (80cm). The second horizon is a hard plastic clay which has strong water holding properties and creates a solid layer that is almost impenetrable to root growth. These two factors help to reduce vine vigour and thus create naturally occurring low yields and increased concentration of flavour. The 3rd horizon is a made up predominately of shattered limestone.

'G block' was planted by the previous owner Otto Kasper, and the cuttings were sourced from an unknown block somewhere in the Barossa! The block was set up with a north-south row orientation on an eastern facing slope to maximise sunlight exposure, the canopy is a spur pruned VSP.

The Season and The Winemaking

The 2007 growing season created challenging growing conditions with strong winds during flowering, low late winter and early spring rainfall and warm temperatures in early summer creating low yields ideal for the concentration of flavour created in the Hentley Farm range. Some shoot and bunch thinning of slower ripening grapes was carried out at veraison (when red colour develops in the skins) in January. In 2007 this block yielded less than 1 tonne/hectare and was harvested in mid march. The fruit was crushed, de-stemmed and left on skins to ferment for ten days. Cap management included a combination of hand plunging and pump-over's. The wine completed secondary fermentation in new French oak Barrels, and matured for 30 months. No fining or filtration was used in the production of this wine, and it was blended and bottled in November 2009.

The Wine

The dominate fruit aromatic of blackberry is combined with perfectly integrated oak aromatics of dark chocolate, mocha and vanillin. The palate is characteristic of the Hentley Farm vineyard with intense dark fruit on the front palate and lingering mocha through the back. The wine is defined by an elegance and softness of palate that will surprise all.

The wine is drinking well now and can be expected to age for 15+ years.

Alcohol: 15.0% **Residual Sugar:** 1 g/l

Oak: 70% new Saint Martin & 30% new Damy (French)