



2006 Hentley Farm Shiraz

Barossa Valley – Single vineyard

The Vineyard

Situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley. The vines are grown on red clay loam soils, generally overlaying shattered limestone and lightly rocked 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 vineyard though relatively small has more than ten blocks of Shiraz with varying aspects, clones and trellis system to provide diversity and complexity. The vineyard is managed with minimal intervention in respect to water, herbicides, fertilisers (where our preference is for organic) and fungicides (no pesticides are used). The 2006 vintage was however from only two blocks, both North /South row direction, one a West facing slope and the other East facing. Both of the blocks were planted last century on their own roots (that is without using a rootstock) with the clone 1654. The vine blocks both have a single cordon lazy VSP (vertical shoot positioning) canopy, 3m row width and 2.0 m between vines.

Grape growing and Winemaking

The 2006 vintage conditions were great for the concentrated style of reds which Hentley Farm naturally produce. The 2005 spring was moderately wet but the rains did not progress with any significance into summer and consequently avoiding any potential over vigorous vine growth. The few rains which did fall during summer did not cause any damage. Ripening conditions varied from mild to warm to hot. The few hot days kept berry size extremely small and minimized the amount of water in the berries at harvest and resulted in ultra concentrated flavours.

Some shoot and bunch thinning of slower ripening grapes was carried out at veraison (when the grape colour developed to red) in January. The grapes yielded less than 2.5 tonnes per acre at harvest

The grapes were picked in early March, crushed and left on skins to ferment for about ten days. The wine completed primary fermentation in a combination of new 30% and old French oak barriques, (new oak 50%Damy and 50% St Martin) for about 14 months.

The Wine

This is a big, rich, full bodied Shiraz which has maintained a level of elegance. It has soft and velvety grippy tannins, chocolate, liquorice and ripe berry bouquet, with an ultra concentration of chocolate, tar, liquorice, plum and blackberry flavour. The wine is drinking well now but you can expect it to age for ten or more years.

100% Screw capped

Alcohol: 15.0% Residual Sugar: 0.3 g/l

Oak: 30% new; 70% older French barriques for 14 months
Wine not filtered before bottling

Bottling date: June 2007