



Hentley Farm

Barossa Valley
Wines

2014 Hentley Farm Viognier

A limited release members only wine that shows the rewards you get from taking a winemaking risk...

From a quarter-acre block of vines planted next to our dam wall, this wine is complex, with a diversity of aromatics and an opulent palate.

This Viognier retains an elegance more commonly associated with cooler climate expressions.

Variety

100% Viognier- Single block

Background

Our small block of Viognier vines was planted in 2001 with 'The Beauty' Shiraz co-fermentation in mind. The ideal site was found next to the dam wall, where deeper low lying soils and protection from the elements provide the perfect site for Viognier production. The canopy is encouraged to sprawl in a ballerina fashion, thus creating slower ripening and increased flavour development.

Vintage

2014 – Solid rainfall through June and July filled the soil profile and irrigation dams of Eden Valley 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 creating 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.

Area: 0.14 ha

Harvested: March 3rd

Winemaking

The fruit was crushed and de-stemmed into the press with the free-run juice drained directly into a combination of new (25%) and old (75%) French oak barrels. It underwent a natural, wild fermentation lasting 12 days and remained in oak for a further 10 months with regular lees stirring. The wine was racked off lees and filtered for bottling in January 2014. - Winemaker, Andrew Quin

Profile

This is a complex wine with a unique aromatic blend. Stone fruits such as apricot and peach combine with tropical fruits of pineapple and melon and complex secondary characters of white pepper, lemon curd, ginger and a stone-like minerality. The palate is lined with silky texture that is evidence of the high solids fermentation and extended time on lees. This texture combines with a soft acid influence and equally diverse flavour profile to create a complete palate displaying balance and elegance.

Drink: now - 2018

Analysis:	Alcohol	12.5%	RS	<1	Acid	5.5	pH	3.1
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Reviews & Accolades

2013 - 93 points James Halliday

2012 - 91 points James Halliday

