



2009 Hentley Farm Rosé

Single block – Grenache

The Vineyards

The Grenache was sourced From the Hentley Farm Barossa Valley vineyard, situated among rolling hills on the banks of Greenock Creek at Seppeltsfield. The Grenache vines are grown on the Eastern facing slope, looking back down the valley created by the Greenock Creek. Back in the mid-nineties when company founder Keith Hentschke purchased the property, this block was quarry, and thus significant works were undertaken to improve this site to a point where it was suitable vine growth. The remaining red clay loam soils overlay shattered limestone and retain high rock content and very little top soil. These harsh soils produce naturally low yielding vines which help produce concentrated and full flavoured grapes. The vines are grown on a single cordon lazy VSP (vertical shoot positioning) canopy.

The Season and the Winemaking

The 2009 growing season started with average winter rainfall and cold conditions that continued into a problem free spring that was marked significantly by a return to late September bud-burst, falling back in line with the 2005 & 2006 growing seasons. December brought above average rainfall that filled soil profile and left us in a strong position for the ripening period ahead. This positive start almost turned to disaster in February, when the early heat wave that created the 'black Saturday' bushfires in Victoria struck, However the short lived heat wave only had the positive effect of halting sugar development while facilitating continued flavour development, and the mild conditions that followed were some of the best late season growing conditions The Barossa has seen in the last decade. The result was harvest dates 2-3 weeks later than the previous two growing season, and wines of astonishing quality.

The Grenache was picked in early March and given 24 hrs skin contact to allow color extraction. Following this the free-run juice and light pressing juice were combined 'in tank', and after cold settling were inoculated with selected yeast at 13 °C. At 8 Baume 1/3 of the wine was drained into old French barriques and left to complete primary fermentation and malolactic fermentation in oak. Once this process was complete the oak component and the 'dry' tank component were blended to create the finished wine.

The Wine -

Alcohol – 12.5%, Residual sugar – 2.5g/L, pH – 3.25, TA – 6.5

The resulting Rosé displays traditional creamy red fruits such as raspberry and strawberry with a hint of underlying spice. The front and mid palate display all the red fruit and crisp acid expected in this style, leading you into a lushes creamy back palate that entices you back for another sip.