



# Hentley Farm

Barossa Valley  
Wines

## 2012 The Quintessential Shiraz Cabernet



This is a single vineyard example of the quintessential Australian blend of shiraz and cabernet. The 2010 Creation was the first opportunity to create this blend at Hentley Farm and the subsequent success of this wine indicated it should become a regular in our premium range, thus the Quintessential Shiraz Cabernet was born.

### Variety

Shiraz 65% Cabernet 35%

### Vineyard

This wine is a blend of 5 blocks from within our vineyard, all with variances in top soil depth, subsoil type, row orientation, clonal selection and micro-climate. The top soil is predominately a red clay loam, and the subsoil varies from shattered limestone to salt & pepper siltstone and bluestone at depth. All vines are grown on their own roots.

### Vintage

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start to the growing season ahead with a lush and vibrant canopy. Fantastic climatic conditions were the key to the 2012 vintage. Mild days and cool nights with timely rainfall events were the highlight.

### Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (40%) and old (60%) French barrels where it underwent natural malolactic fermentation facilitated by weekly lees stirring. The wine was then racked off lees and returned to oak to mature. The wines were kept separate for the first 18 months of maturation before being blended and returned to oak for the last 4 months, a total of 22 months in oak. - Winemaker, Andrew Quin

### Profile

Shiraz driven red fruits of cherry and plum are lifted by cabernet aromatics of cassis, mint, eucalyptus and green olives. Fine silky tannins through the front and middle palate combine with flavours of blueberry, strawberry and olives. A beautiful combination of black earth, mushroom and grippy tannin linger on the finish.

Bottled: February 2014

Drink: now - 2027

Analysis:	Alcohol 14.5%	Acid 6.8	pH 3.66
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### Reviews & Accolades

2012 - 96 points James Halliday

2011 - 94 points James Halliday