



Hentley Farm

Barossa Valley
Wines

2016 Rosé

Made in the tradition of a Provençal food-friendly Rosé, this bone dry, cool-fermented Rosé has been made for serious wine drinkers...

Variety

85% Grenache, 15% Shiraz

Vineyard

The Grenache and Shiraz for this wine was sourced from a block on the eastern facing slope of our vineyard, looking back down the valley created by Greenock Creek. Soils are shallow red-brown clay loams over shattered limestone.

Vintage

A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Persistent heat through December and most of January were also followed by a 60mm rain event in the last week of January followed by a long spell of mild temperatures providing the vines with some much needed respite, slowing sugar ripening down and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. Winemaker - Andrew Quin

Winemaking

Fruit was machine harvested in the coolest part of the night, de-stemmed and chilled for 24 hour skin contact. The must was drained and pressed under inert conditions, with free run and pressing fractions kept separate. The juice was cold settled for 48 hours at which time the clear juice was racked to stainless steel fermentation vessels, seeded with selected yeast, and fermented at low temperatures (12-15C). At the completion of alcoholic ferment, all components were allowed to settle, then racked off gross lees and blended together. The wine was then stabilised and filtered ready for bottle in May. – Winemaker, Andrew Quin

Profile

A simple and vibrant nose of strawberry, raspberry, red currant and cranberry. The palate is filled with fresh tart berries combining with a luscious creamy mid palate. A light mint character at the back highlights a predominately dry finish. Overall vibrant fruit and the perfect balance of the sweetness and acidity are the highlights of this pretty wine.

Bottled: 22nd May 2016

Drink: now - 2018

Analysis:	Alc 12.5%	RS 4.8g/L	Acid 7.2	pH 2.96
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Reviews & Accolades

2015 - 91 points James Halliday

2012 - Gold medal at the Barossa Valley Wine Show

2009 - Winner of the 'Best Rosé' Trophy, Barossa Valley Wine Show

