



2007 Hentley Farm Zinfandel

Barossa Valley
Zinfandel 100%

The Vineyard

Hentley Farm is situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley. Its 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 Zinfandel is grown on North East facing slope with red brown earth over limestone with a particularly rocky patch where soil is almost non-existent. The vine block has a single cordon lazy VSP (vertical shoot positioning) canopy.

Grape growing and Winemaking

The 2007 vintage conditions were great for the concentrated style of reds which Hentley Farm naturally produce. The 2006 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. It was however the smallest yielding vintage on record with crops down on average 60%. 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 Zinfandel required a heavy bunch thin which has been typical for the variety. The grapes yielded less than 3 tonnes per acre at harvest

The grapes were picked from late March to early April, each variety and batch was kept separate, crushed and left on skins to ferment for about ten days. The wine completed primary fermentation in old French oak barriques, for about 14 months. It was blended and bottled in December 2007

The Wine

This is a rich, full bodied wine. It has a ripe bouquet of cinnamon, dried fruits, raisins and freshly mown hay mixed with chocolate and spice. On the palate the wine shows sweet fruits of super ripe mulberries and raisins, soft warm and supple it finishes with hints of exotic spices. The wine is drinking well now but you can expect it to age for a few more years.
100% Screw capped

Alcohol: 16.8% Residual Sugar: 0.3g/l

Oak: 100% older French barriques 14 months
Wine not filtered before bottling

Bottling date: December 2007