



Hentley Farm

Barossa Valley
Wines

2012 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. - Vineyard Manager, Greg Mader

Vintage

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start for 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 highlights. This consequently reduced the pressure of pest and diseases, flowering and fruit set issues etc.

Area: 0.14 ha

Harvested (Hand-picked): Feb 19

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 6 months with fortnightly lees stirring. The wine was racked off lees and filtered for bottling in September 2012.

- Winemaker, Andrew Quin

Profile

This is a complex wine with a unique aromatic blend of tropical fruits, floral characters and a wild ferment influence creating specifics of white peach, pineapple, rose and jasmine. 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.

Bottled: July 2012

Drink: now - 2016

Analysis:	Alcohol 13.0%	RS 1.13g/L	Acid 6.06	pH 3.30
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