



# Hentley Farm

Barossa Valley  
Wines

## 2010 Grenache

Sacrifice is required to achieve greatness - and so it is with this powerful yet seductive Grenache.

Using the 'Sacrificial Cane' technique in the vineyard to divert energy away from the permanent cordon early in the growing season, our vineyard manager is able to ensure a naturally occurring low crop which produces the rich, intense flavours you would expect of a Barossan Grenache.

### Variety

100% Grenache - Single block

### Vineyard

When founder Keith Hentschke purchased the property, he was looking for a shallow red brown clay loam soil profile overlaying the limestone to reduce the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit. The Grenache is selected from a block approximately 270m above sea level (ASL) situated on an easterly facing slope around 150m from Greenock Creek.

### Vintage

2010 - Apart from a short and early heat-wave in November and two short temperature spikes in January, the 2010 vintage was smooth sailing throughout. Above average winter rainfall (the best levels in 5 years), average to warm Spring temperatures, constant sunlight exposure and dry conditions saw a return to early harvest dates, and late season conditions were ideal. Possibly the best vintage seen by Hentley Farm so far.

Area: 2.5 ha

Harvested: March 24

### Winemaking

The wine was chilled to 10C and held in a cold soak for 5 days, before being warmed to 20C and inoculated. A high temperature spike of 32C was achieved early in fermentation, the wine then underwent a full drain and return combined with chilling to 20C. This temperature was maintained throughout the remainder of the fermentation. The wine was basket pressed into a combination of old and new (30%) French barrels where in underwent natural malolactic fermentation facilitated by regular lees stirring. Once Malolactic fermentation was complete the wine was racked off lees and returned to oak for maturation lasting a total of 22 months – Winemaker, Andrew Quin

### Profile

This single varietal Grenache is produced in a rich style, displaying all the primary fruit, softness and fruit sweetness expected in a premium Barossan Grenache. The aromatic profile includes a complex array of fruits including dark cherry, ripe raspberry and forest berries, as well as black forest cake, confection and a spicy edge of cinnamon and clove. A grippy/powdery upfront texture combines with flavours of confection and fruit sweetness leading to a mid-palate that provides a rounded glycerol character with marsh-mellow and raspberry. Through the back palate ripe fruits are meet by spicy cinnamon and a touch of green apple, a soft and balanced finish.

Bottled: February 2012

Drink: now - 2022

Analysis:	Alc 15%	RS 0.7g/L	Acid 6.0	pH 3.4
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