



# Hentley Farm

Barossa Valley  
Wines

## 2010 'The Creation'

Each year our winemaker, Andrew Quin, creates a small production and members only single-block wine that he feels best exemplifies the influence of our unique and diverse site conditions...

On the banks of the Greenock Creek Otto Kasper planted a single block with two Cabernet parcels and a Shiraz parcel sitting side by side, and thus created the perfect opportunity to make a single block example of the Great Australian blend, Shiraz and Cabernet. Effectively a blend of Clos Otto and Von Kasper!

### Variety

Shiraz\_Cabernet

### Background

The H blocks from where The Creation was sourced in 2010 are positioned in our Otto vineyards adjacent to the Greenock Creek (250m ASL). They are grown in fertile, deep red clay loam soils with bluestone at depth. The composition and depth of the soil allow this block to show a true representation of fruit to the bottle as it requires minimal water inputs and has great airflow which reduces the disease risk due to the gully breezes that cascade to the creek. Being grown on an east-west VSP (Vertical Shoot Position) trellis system allows the fruit not to be exposed to any prolonged sunlight in the fruit zone resulting in fruit that is truly varietal with natural acidity and flavour intensity. - Vineyard manager, Greg Mader

### 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: 1.6ha

Harvested : March

### 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

The primary fruit aromatics of Blackberry, Blackcurrant and Plums lead the aromatic profile but are balanced by the underlying Cabernet aromas of mint and eucalypt and an earthy/meaty character unique to H block Shiraz. As with the previous two Creation's the palate is rich and full, providing incredible fruit intensity and texture throughout. Made with the intention to be both enjoyed now and live long into the future.

Bottled: 2 February 2012 (only 50 cases available) Drink: now - 20+ years

Analysis: Alcohol 15% Acid 7.0 pH 3.45

