



# Hentley Farm

Barossa Valley  
Wines

## 2013 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

---

2013 - Budburst was 2 weeks earlier than the long term average which resulted in an earlier pick than normal. The season was very dry with only 4.5mm of rainfall received during the growing season prior to picking. With the drier year the disease risk was extremely low and no fungicide was applied to the block. Given the vineyard is planted east-west there were no issues with sun burning fruit. The yield was lower than from previous vintages and showed all the varietal character that we like from Viognier. The Viognier fruit from the 2013 vintage was in a word - stunning.

Area: 0.14 ha

Harvested: Feb 18

### 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 2013.

- Winemaker, Andrew Quin

### Profile

---

This is a complex wine with a unique aromatic blend. Stone fruits such as apricot and peach combine with tropical fruits of pineapple and complex secondary characters of white pepper, lemongrass, ginger and a stone-like minerality. 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: September 2013

Drink: now - 2017

Analysis:	Alcohol 13.9%	RS 3.5g/L	Acid 7.33	pH 3.34
-----------	---------------	-----------	-----------	---------

