



Hentley Farm

Barossa Valley
Wines

2010 'The Stray Mongrel'

The addition of Zinfandel to the traditional blend of Grenache and Shiraz is unique to Hentley Farm...

With each variety separately crushed, fermented and matured, the Stray Mongrel displays the level of aromatic and flavour complexity you would expect from a blend of such diverse varietals. It is the perfect companion to a variety of culinary delights.

Variety

Grenache, Shiraz & Zinfandel - Single estate

Vineyard

The Grenache and Zinfandel vines are located on the eastern facing slope of our vineyard. When founder Keith Henschke purchased the property, this block was a quarry, and today the shallow soil profile overlaying the quarry limestone reduces the natural vigour of the vine, allowing vibrancy and intensity to shine in the fruit. The Shiraz is selected from an elevated block with a westerly aspect on the western side of the creek. - 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.

Harvested : 16 February (Shiraz), 4 March (Grenache), 22 March (Zinfandel)

Winemaking

Both Grenache and Shiraz parcels went through extended maceration, with a total of 35 days on skins, and the Zinfandel underwent a 5 day pre-fermentation cold soak. The wines were pressed out to a combination of old and new (5%) French and American hogsheads and barrels where they underwent natural malolactic fermentation before being racked off lees and returned to oak to mature for a total of 10 months. - Winemaker, Andrew Quin

Profile

This blend of three diverse grape varieties produces an equally diverse and complex and flavour profile, with savoury aromatics of earth and spice combined with fruit aromatics of strawberries, raspberries, confection and currants. The palate replicates the nose, with dry savoury tannins, Grenache fruits of strawberries and raspberries, and a mid-palate fruit sweetness evident of the 6% Zinfandel addition to this blend.

Blended January 2011, bottled February 2011

Drink: now - 2020

Analysis:	Alcohol 14.6%	Acid 6.34	pH 3.43
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Reviews & Accolades

2009 - 94 points James Halliday

