



Hentley Farm

Barossa Valley
Wines

2014 The Skinbone Grenache Rosé

Made in the tradition of a Provençal food-friendly Rosé, this bone dry, cool-fermented Grenache Rosé has been made for serious wine drinkers...

Variety

100% Grenache - Single block

Vineyard

The Grenache for this wine was sourced from a block on the eastern facing slope of our vineyard, looking back down the valley created by Greenock Creek. Soils are shallow red-brown sandy loams.

Vintage

2014 – Solid rainfall through June and July filled the soil profile and thus providing a great start to the growing season. This was followed by an extremely dry and hot spring combined with unusually high winds at flowering. These challenging conditions continued on through summer until the middle of February when a significant rainfall event signalled the end of summer and a return to mild days. This last minute reprieve from the heat was critical for the vintage, resulting in slowed ripening and therefore increased opportunity for flavour development. One of the most unique Barossa vintages in recent history, and in my opinion will prove to be one of Hentley Farm's best. Winemaker – Andrew Quin

Area: 5 ha

Harvested: 13th February

Winemaking

Machine harvested fruit was de-stemmed, crushed and chilled for 24 hour skin contact. After pressing under inert conditions, free run and pressing fractions were combined. Approximately 25% juice was drained at this point and transferred to old French Barriques, with no settling, for natural ferment – a period lasting 31 days. The remaining 75% juice was cold settled for 48 hours at which time clear juice was racked to stainless steel fermentation vessel and seeded with QA23 yeast, lasted 16 days total. Once alcoholic fermentation was complete, barrels underwent regular battonage for five months to add texture to the palate. The two components were blended prior to stabilisation, then filtered ready for bottle.

Profile

Vibrant pomegranate colour. Lifted aromas of raspberry, strawberry compote and orange blossom are supported by an underlying note of freshly spun fairly floss. Mid palate is textural and creamy. Palate is bursting with raspberry, cranberry, red currant, and finishes fresh with a hint of orange rind.

Blended & bottled: August 28th 2014

Drink: now - 2017

Analysis:	Alc 11.5%	RS 1.9g/L	Acid 7.4	pH 2.9
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Reviews & Accolades

2012 - Gold medal at the Barossa Valley Wine Show
- 90 points James Halliday

2011 - 92 Points James Halliday

2009 - Winner of the 'Best Rosé' Trophy, Barossa Valley Wine Show

