



Hentley Farm

Barossa Valley
Wines

2013 '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 (52%), Shiraz (44%) & Zinfandel (4%)

Vineyard

The Grenache and Zinfandel vines are located on the eastern facing slope of our vineyard. When founder Keith Hentschke 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

2013- Well below average winter rainfall and warm conditions in early spring resulted in an early start to the growing season with budburst two weeks earlier than long-term average. These conditions continued through flowering and for the remainder of the growing season with only 4.5 mm rainfall recorded over the period. This resulted in low crop levels with great intensity in both colour and flavour.

Winemaking

Both Grenache and Shiraz parcels went through extended maceration, with a total of **80 days** on skins. The wines were pressed out to a combination of old and new (5%) French and American barrels where they underwent natural secondary fermentation before being racked off lees and returned to oak to mature for a total of 10 months. – Winemaker, Andrew Quin

Profile

The fresh aromatics of red summer berries are evidence of a typical, rich flavoured Barossa vintage. Raspberry and strawberry continue to shine through the front and middle palate, followed by pepper and sweet spice. Bright fruits combined with extended maceration tannins provide a full yet soft palate. A great food wine.

Blended: October 2013

Bottled February 2014

Drink: now - 2024

Analysis:	Alcohol 14.7%	Acid 6.5	pH 3.47
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Reviews & Accolades

2011 vintage - 87 points James Halliday

2010 vintage - 93 points James Halliday

2009 vintage - 94 points James Halliday

