



Hentley Farm

Barossa Valley
Wines

2009 '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 varieties. It is the perfect companion to a variety of culinary delights.

94 points James Halliday

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 significant works were undertaken to improve the site to a point where it was suitable for vine growth. The Shiraz is selected from a high block with a westerly aspect on the opposite side of the creek. - Vineyard Manager, Greg Mader

Vintage

2009 - Average winter conditions and a problem free spring saw a return to late September bud-burst. After above average rainfall in December and a short-lived heat wave in early February, we had some of the best late season growing conditions seen in the last decade. This resulted in harvest dates 2 - 3 weeks later than the previous 2 years and wines of astonishing quality.

Harvested : March 10 (Shiraz), 2 April (Zinfandel), 10 April (Grenache)

Winemaking

The Grenache and Zinfandel grapes were crushed and destemmed into separate vessels, before undergoing fermentation with a total of 7 days spent on skins. The Shiraz was put through an extended maceration lasting 13 days, with a total of 21 days on skins. All three wines went through malolactic fermentation and a period of 10 months maturation in a combination of old (90%) and new (10%) French barrels and hogg's heads. - Winemaker, Andrew Quin

Profile

The nose shows upfront ripe strawberries and raspberries, combined with raisin, spice, pepper and plum. The palate exhibits light red fruits on the front, leading to an attractive Zinfandel-led mid-palate fruit sweetness and a softly structured back palate created by the Shiraz's 21 days on skins and the perfectly integrated oak.

Blended & bottled: February 2010

Drink: now - 2015

Analysis:	Alcohol	15.5%	RS	0.8g/L	Acid	6.2	pH	3.55
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