



Hentley Farm

Barossa Valley
Wines

2011 '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

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

2011 - The cool rainy conditions of the 2011 vintage resulted in harvest dates four weeks later than the previous growing season, and while there were obvious disease concerns, the positive flip side of this was the impact on flavour development. The extended ripening period allowed for the development of more complex and elegant aromatics and overall flavour ripeness occurring at lower sugar concentration, resulting in crisp wines with great aromatic and flavour intensity.

Harvested : 31 March (Shiraz), 18 April (Grenache), 28 March (Zinfandel)

Winemaking

Both Grenache and Shiraz parcels went through extended maceration, with a total of 40 days on skins, and half the Zinfandel underwent a 14 day rack drying process before being recombined with the remainder of the block for fermentation. The wines were pressed out to a combination of old and new (5%) French and American hogs heads 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

The cool conditions of the 2011 vintage have created a unique and complex Rhone-like aromatic on the 2011 Stray Mongrel. Spices of white pepper, sweet paprika and sumac combine with red fruits of blood plum, a slate-like minerality and light floral notes. The extended maceration is evident in this wine through the tannin structure, providing an interesting grippy and savoury texture. The complexity of the flavor profile mirrors that of the nose.

Blended January 2012, bottled February 2012

Drink: now - 2022

Analysis:	Alcohol 15%	Acid 5.5	pH 3.6
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Reviews & Accolades

2010 vintage - 93 points James Halliday

2009 - 94 points James Halliday

