



Hentley Farm

Barossa Valley
Wines

2012 '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

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start for the growing season ahead with a lush and vibrant canopy. Fantastic climatic conditions were the key to the 2012 vintage. Mild days and cool nights with timely rainfall events were the highlight.

Harvested : 20th February - 10th March

Winemaking

Both Grenache and Shiraz parcels went through extended maceration, with a total of 40 days on skins. 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 aromatics are evident of the rich vintage with juicy red berries and ripe tropical fruits jumping out of the glass. The palate also shows intense red berries through the front and middle combined with a slightly creamy edge which leads to a back palate of pepper, olives and five-spice. Sweet glycerol and fruit line the palate and balance the savoury extended maceration tannins to provide a full yet soft palate.

Bottled February 2013

Drink: now - 2023

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| Analysis: | Alcohol 14.5% | Acid 6.23 | pH 3.52 |
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Reviews & Accolades

2011 vintage - 87 points James Halliday

2010 vintage - 93 points James Halliday

2009 vintage - 94 points James Halliday

