



## **2007 Hentley Farm The Stray Mongrel (Grenache Shiraz Zinfandel)**

Barossa Valley

Grenache 68%, Shiraz 25%, Zinfandel 7%

Why "The Stray Mongrel"? Stray Mongrel as a farming term describes a mixed breed animal which has wandered into the wrong mob. For us the Zinfandel is the Stray which has found itself in a mongrel rare blend.

### *The Vineyard*

Hentley Farm is situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley. Its vines are grown on red clay loam soils, generally overlaying shattered limestone and lightly rocked slopes with little top soil. These well drained and gnarly soils, along with Western and Eastern facing slopes that benefit from being in a rain shadow, create very low yielding vines which help produce concentrated, full flavoured and full-bodied well structured and balanced wines. The Grenache and Zinfandel are grown on the same North East facing slope with red brown earth over limestone. The Zinfandel is grown on a particularly rocky patch where soil is almost non existent. The vine blocks all had a single cordon lazy VSP (vertical shoot positioning) canopy.

### *Grape growing and Winemaking*

The 2007 vintage conditions were great for the concentrated style of reds which Hentley Farm naturally produce. The 2006 spring was moderately wet but the rains did not progress with any significance into summer and consequently avoiding any potential over vigorous vine growth. The few rains which did fall during summer did not cause any damage. Ripening conditions varied from mild to warm to hot. It was however one of the smallest yields on record with average crops down by 60%. The few hot days kept berry size extremely small and minimized the amount of water in the berries at harvest and resulted in ultra concentrated flavours.

Some shoot and bunch thinning of slower ripening grapes was carried out at veraison (when the grape colour developed to red) in January. The Zinfandel required a heavy bunch thin which has been typical for the variety. The grapes yielded less than 3 tonnes per acre at harvest

The grapes were picked from late March to early April, each variety and batch was kept separate, crushed and left on skins to ferment for about ten days. The wine completed primary fermentation in old French oak barriques, for about 14 months. It was blended and bottled in December 2007

### *The Wine*

Slightly lighter than the previous vintage, but with more aromatics. It has a ripe berry bouquet with rich strawberry, plum and black cherry flavour with soft spicy tannins. The wine is drinking well now but you can expect it to age for a few more years.

100% Screw capped

Alcohol: 14.5%

Residual Sugar: 0.4g/l

Oak: 30% new; 70% older French barriques 8 months

Wine not filtered before bottling;

Bottling date: December 2007