



Hentley Farm

Barossa Valley
Wines

2012 H-Block



On the banks of the Greenock Creek, Otto Kasper planted a single block with two cabernet parcels and a shiraz parcel sitting side by side and thus created the perfect opportunity to make a single block of the great Australian blend, Shiraz and Cabernet. Effectively a blend of Clos Otto and Von Kasper!

Variety

Shiraz 70% Cabernet 30%

Vineyard

The H-Block is positioned in our Otto vineyards adjacent to the Greenock Creek (250m ASL). The vines are grown in fertile, deep red clay loam soils with bluestone at depth. The composition and depth of the soil allow this block to show a true representation of fruit to the bottle as it requires minimal water inputs and has great airflow due to gully breezes that cascade to the creek, reducing the disease risk. Being grown on an east-west VSP (Vertical Shoot Positioning) trellis system allows the fruit not to be exposed to any prolonged sunlight in the fruit zone resulting in fruit that is truly varietal with acidity and flavour intensity

Vintage

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start to 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: Shiraz - February 27th 2012

Cabernet - March 29th 2012

Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (70%) and old (30%) French barrels where it underwent natural malolactic fermentation facilitated by weekly lees stirring. The wine was then racked off lees and returned to oak to mature. The wines were kept separate for the first 18 months of maturation before being blended and returned to oak for the last 4 months, a total of 22 months in oak. - Winemaker, Andrew Quin

Profile

An aromatic profile that impresses with its richness and density while surprising with its complexity. Expect specifics such as Christmas pudding, blackberry, liquorice, clove, tobacco, black olive and pepper. On the palate mocha, dark chocolate and black fruits provide the layers of flavour in this round and voluptuous wine with fine, soft tannins that fill every hole.

Bottled: February 2014

Drink: now - 2032

Analysis:	Alcohol	14.8%	Acid	7.0	pH	3.6
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Reviews & Accolades

2012 - 98 points James Halliday