



2009 Hentley Farm 'The Exception' Riesling

Eden Valley – Single block

At Hentley farm the company philosophy is to produce single block and single vineyard wines from our Greenock creek based Seppeltsfield Estate that are a true expression of 'place'. There is an exception to every rule, and this Riesling is exactly that! At the start of the 2009 growing season, winemaker Andrew Quin and Vineyard Manager Greg Mader were set the challenge; create a world class Riesling for the Hentley Farm range. To Andrew and Greg the answer was simple, head over the range and into Eden Valley, thus 'The Exception' was born.

The Vineyard

Andrew and Greg were fortunate enough to stumble across a small block of high altitude (420m) Eden Valley Riesling situated on Heggies Boundary road. This small block of vines was planted in 1981 on brown sandy loam soils with underlying granite. The canopy is a two-wire vertical with a north-south row orientation on a south-east facing slope. This block provides the ideal site characteristics for premium Riesling production.

The Season and the Winemaking

The 2009 growing season started with average winter rainfall and cold conditions that continued into a problem free spring that was marked significantly by a return to late September bud-burst, falling back in line with the 2005 & 2006 growing seasons. December brought above average rainfall that filled soil profile and left us in a strong position for the ripening period ahead. This positive start almost turned to disaster in February, when the early heat wave that created the 'black Saturday' bushfires in Victoria struck, However the short lived heat wave only had the positive effect of halting sugar development while facilitating continued flavour development, and the mild conditions that followed were some of the best late season growing conditions The Barossa has seen in the last decade. The result was harvest dates 2-3 weeks later than the previous two growing season, and wines of astonishing quality.

The Riesling was hand harvested on the 3rd April at a Baume of 12. Following this the fruit was crushed and de-stemmed before being pressed, with free run and pressings juice combined for cold settling. A slow 15 day ferment at 13 °C followed, the aim being to retain as much of the varietal flavour as possible. The final wine was only lightly fined using milk based fining agents to ensure that the wine retained sufficient palate weight and 'age ability'.

The Wine -

Alcohol – 12.5%, Residual sugar – 3.5g/L, pH – 2.98, TA – 7.0

This wine displays the citrus fruit expected in a young Eden valley Riesling, combined with an underlying tropical punch that is evidence of the long ripening period experienced in 2009. The palate is full of crisp acid, phenolic presence and overall palate weight. Drink now as young crisp aromatic white, or in 10-15 years when the true brilliance of an aged Riesling will be on display.