



# Hentley Farm

Barossa Valley  
Wines

## 2010 'The Exception'

**2025 CELLAR RELEASE**

*At Hentley Farm, only wine grown on site is permitted to wear the Hentley Farm label. This Riesling is the one exception to that rule...*

Winemaker Andrew Quin and Vineyard Manager Greg Mader were set the challenge: to create a world-class Riesling for the Hentley Farm range. For them the answer was simple - head over the range and into Eden Valley. 'The Exception' was born.

**2009 'The Exception' - 93 points Huon Hooke**

### **Variety**

100% Riesling - Single block

### **Background**

The fruit is from a small, high altitude (420m) block of Eden Valley Riesling vines, situated on Heggies Boundary road. Planted in 1981 on shallow grey sandy loam soils with underlying granite, on a south-east facing slope, this block provides the ideal site characteristics for premium Riesling production. - Vineyard Manager, Greg Mader

### **Vintage**

2010 - Apart from a short and early heat-wave in November and two short temperature spikes in January, the 2010 vintage was smooth sailing throughout. Above average winter rainfall (the best levels in 5 years), average to warm Spring temperatures, constant sunlight exposure and dry conditions saw a return to early harvest dates, and late season conditions were ideal. Possibly the best vintage seen by Hentley Farm so far.

Yield: 3.95 t/ha

Harvested (hand-picked) : March 2

### **Winemaking**

Daily solid suspensions were carried out on this wine for a period of a week, before it went through a 14 day fermentation. Minimal acid and sugar additions were made prior to bottling, and a small amount of fining agent was also used. - Winemaker, Andrew Quin

### **Profile**

Aromatically bright with notes of brown lime cordial, marmalade, and a lift of kaffir lime leaf. The palate is driven by a strong citrus line, underpinned by a chalky phenolic grip that brings both texture and length. Expressive and finely detailed, this wine is zesty, textural, and full of character.

Bottled: July 2010

Drink: Now - 5 years

Analysis:	Alcohol	11%	RS	3.3/L	Acid	6.73	pH	2.89
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