2019 'The Old Legend' Grenache

Grenache wines of various styles and blends have been produced in the Barossa for over 150 years.

THE 'OLD LEGEND' PAYS HOMAGE TO THE BAROSSA GRENACHE, ALLOWING THE NATURAL STYLE OF THIS VARIETAL TO SHINE. LIGHT YET VIBRANT IN COLOUR WITH PRETTY YET COMPLEX AROMAS AND AN ELEGANT YET TEXTURAL PALATE.



ANDREW QUIN

Winemaker

Variety | Blend

100% Grenache

Pre-Vintage

Rainfall: Average winter and spring rainfall | Low summer rainfall

Temperature: Cool spring leading to warm summer

Upshot: Low crops | Return to standard flowering and fruit set | Frost and hail events

Vintage

Rainfall: No rainfall during the vintage period
Temperature: Warm conditions throughout

Upshot: Fast ripening conditions | Condensed vintage | Intense flavours and tannin | Wines of power and structure

Vineyard

E Block: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated eastern aspect

Upshot: Reduced natural vine vigour | Intense and vibrant flavour profile

Winemaking

Fermentation: 35% 6 days on skins | 25% Whole bunch ferment | 40% Extended maceration for 60 days

Oak: French – 100% old | Natural malolactic fermentation | 8 months maturation

Tech. Analysis: Alcohol - 14.5% | pH - 3.51 | Acid - 6.1g/L | RS - <1.0g/L

Noteworthy Dates

Harvested: 1st March - 8th March 2019 | Bottled: December 2019 | Released: October 2020

Sensorial Information

Profile: Blackberry | Strawberry | Nutmeg | Mocha | Lavender Flower | Star Anise

Texture: Deceivingly full and even tannins | Sayoury flavour profile | Medium-bodied | Complex & textural

Characteristics

Animal: Jackson's Chameleon Vehicle: Bentley Flying Spur

Musical: Violin

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