

The Stray Grenache Shiraz 2019

THE ADDITION OF ZINFANDEL TO THE TRADITIONAL BLEND OF GRENACHE AND SHIRAZ IS UNIQUE TO HENTLEY FARM... WITH EACH VARIETY SEPARATELY CRUSHED, FERMENTED AND MATURED, THE STRAY DISPLAYS THE LEVEL OF AROMATIC AND FLAVOUR COMPLEXITY YOU WOULD EXPECT FROM A BLEND OF SUCH DIVERSE VARIETALS. IT IS THE PERFECT COMPANION TO A VARIETY OF CULINARY DELIGHTS.




ANDREW QUIN
Winemaker

Variety | Blend

Grenache (59%), Shiraz (37%), Zinfandel (4%)

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

C-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: De-stemmed | Extended skin maceration for 60 days
Oak: Seasoned | Natural malolactic fermentation | 9 months maturation
Tech. Analysis: Alcohol: 14.8% | pH: 3.57 | Acid: 6.2g/L | RS: <1 g/L

Noteworthy Dates

Harvested: 26th February - 18th March 2019 | **Bottled:** December 2019 | **Released:** June 2021

Sensoral Information

Profile: Raspberry | Fennel | Cumin | Green peppercorn
Texture: Soft and even tannins | Complex yet balanced | Medium bodied

Characteristics

Animal: Australian Cattle Dog (Blue Heeler)
Vehicle: Toyota Hilux
Musical: Snare Drum



Hentley Farm

www.hentleyfarm.com.au

CNR GERALD ROBERTS & JENKE RDS,
SEPPELTSFIELD S.A. 5355 AUSTRALIA
SALES@HENTLEYFARM.COM.AU | +61 8 8333 0241