2020 The Creation Shiraz

2025 CELLAR RELEASE

THE CREATION CONCEPT IS TO HIGHLIGHT A DIFFERENT EXAMPLE OF OUR VINEYARD'S DIVERSITY EACH YEAR. THE BRIEF: PICK A UNIQUE PARCEL OF FRUIT THAT TELLS A STORY OF BOTH INDIVIDUAL TERROIR AND THE VINTAGE THAT WAS...... WITH A LITTLE WINEMAKING FLAIR THROWN IN FOR GOOD MEASURE.

	Variety Blend Shiraz (100%)		
	Pre-Vintage Rainfall: Temperature: Upshot:	Average Winter rainfall Dry conditions from spring through to summer High winds at flowering Hot late spring and early summer leading to average summer temperatures Inconsistent flowering and fruit set Low crops	
	Vintage Rainfall: Temperature: Upshot:	Early February rain event Dry otherwise Warm days and cool nights Consistent ripening conditions Perfect extended flavour development High natural acid Intense flavours and vibrancy of	fruit
	Vineyard J Block: Upshot:	Original Otto Kasper planting Deep red clay loam Eastern side of Greenock Creek Low topographical position North-so Ripe yet elegant fruit Soft tannins Lifted aromatics	uth oriented rows
	Winemaking Fermentation: Oak: Tech. Analysis:	75% De-stemmed – 25% Whole bunch One pump over per day Twelve days on skins Basket pressed Completed in sta French – 100% seasoned Natural malolactic fermentation 20 months maturation Alcohol – 15% pH – 3.55 Acid – 6.6g/L RS – <1.0g/L	ainless steel tank
	Noteworthy Dat Harvested:	t es 13th March 2020 Bottled: January 2020 Released: August 2022	
	Sensorial Inform Profile: Texture:	Graphite Lavendar Red and blue fruits Green olive Peppercorn Bright and vibrant core Drive fruit through the mid-palate	

Characteristics

Animal:Thornicroft's giraffeVehicle:Pagani Huayra RoadsterMusical:Stradivarius violin



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