# The Stray Grenache Shiraz 2020

# 2025 CELLAR RELEASE

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

55% Grenache, 39% Shiraz, 6% Zinfandel

#### **Pre-Vintage**

Rainfall:	Average Winter rainfall   Dry conditions from spring through to summer
Temperature:	High winds at flowering   Hot late spring and early summer leading to average summer temperatures
Upshot:	Inconsistent flowering and fruit set   Low crops

### Vintage

Rainfall:	Early February rain event   Dry otherwise
Temperature:	Warm days and cool nights
Upshot:	Consistent ripening conditions   Perfect extended flavour development   High natural acid   Intense flavours and vibrancy of fruit

# 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:	90% De-stemmed   40% extended skin maceration for 60 days   10% whole bunch fermentation
Oak:	Seasoned   Natural malolactic fermentation   9 months maturation
Tech. Analysis:	Alcohol – 14.5%   pH – 3.56   Acid – 6.0g/L   RS – <1 g/L

# **Noteworthy Dates**

Harvested: 8th - 24th March 2020 | Bottled: December 2020 | Released: November 2021

# Sensorial Information

Profile:	Cherry   Pomegranate   Clove   Nutmeg   Truffle
Texture:	Vibrant and structured palate   Good acidity   Crunchy tannins

# **Characteristics**

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



CNR GERALD ROBERTS & JENKE RDS. SEPPELTSFIELD S.A. 5355 AUSTRALIA