

2019 Villain & Vixen Shiraz

OLD SCHOOL WINEMAKING HAS IT THAT BIG IS BEST - NOT SO, WE SAY, AS VILLAINS AGAINST CONVENTION WE FAVOUR VIXEN-LIKE ELEGANCE WITH SOFT SILKY TANNINS, BRIGHT FRUIT, GREAT BALANCE AND RICH, COMPLEX FLAVOURS.



ANDREW QUIN
Winemaker

Variety | Blend

100% Shiraz

Pre-Vintage

Rainfall: Late winter rainfall | Consistent Spring rainfall
Temperature: Warm Spring to early Summer
Upshot: Healthy leaf canopies | Hot Summer protection | Slow development

Vintage

Rainfall: Dry Summer and Autumn
Temperature: Hot January and February | Mild Autumn
Upshot: Delayed and extended harvest | Vibrant colours and powerful fruit | Wines of power and elegance

Vineyard

Barossa Blend: Including site from: Eastern Barossa, Krondorf, Western ridge and Eden Valley
Upshot: Complexity | Intense and vibrant flavour profile

Winemaking

Fermentation: 80% de-stemmed & fermented on skins for 8-12 days | 10% whole bunch ferment | 10% extended maceration for 40-50 days
Oak: French – 100% seasoned | Natural malolactic fermentation | 10 months maturation
Tech. Analysis: Alcohol: 14.5% | pH: 3.6 | Acid: 6.7g/L | RS: <1.0g/L

Noteworthy Dates

Harvested: 22nd February - 13th March 2019 | **Bottled:** December 2019 | **Released:** December 2019

Sensoral Information

Profile: Plums | Cherries | Toffee Apple | Vanilla Bean
Texture: Soft even tannins | Bright acidity | Outstanding purity of fruit and balance

Characteristics

Animal: Red Fox
Vehicle: Volvo XC60
Musical: Bass Guitar



Hentley Farm

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

www.hentleyfarm.com.au