



Hentley Farm

Barossa Valley
Wines

2009 'von Kasper'

Great Barossan cabernets come from rare and special sites...

Sites where the land is flat, the air is cool, the soils are deep and the vines are protected from the afternoon sun, just like the one on which the fruit for the von Kasper is grown. True to both region and varietal, the von Kasper displays the intense fruit expected from the Barossa, with the essential underlying herbaceousness of the cabernet.

Variety

100% Cabernet Sauvignon - Single block

Background

We are fortunate that Otto Kasper had the foresight to plant his cabernet vines on a perfectly positioned site on the western banks of Greenock Creek, which eventually became part of the Hentley Farm vineyard. Planted using an old clone, on a two-wire narrow vertical shoot position trellis, the vines sit on one of the lower blocks on our property, where they are well-sheltered due to the block's slight easterly aspect and enjoy the deep clay loam soils in which Cabernet thrives. - Vineyard Manager, Greg Mader

Vintage

2009 - Average winter conditions and a problem free spring saw a return to late September bud-burst. After above average rainfall in December and a short-lived heat wave in early February, we had some of the best late season growing conditions seen in the last decade. This resulted in harvest dates 2 - 3 weeks later than the previous two years, and wines of astonishing quality.

Area: 0.8ha

Yield: 4.5 t/ha

Harvested : April 3

Winemaking

The fruit was crushed and destemmed prior to fermentation, during which a full drain and return was employed to achieve full extraction, and pump-overs were used 2-3 times per day to ensure the wine achieved a full tannin structure. The wine was then pressed out to a combination of new (40%) and old (60%) French barrels, where it underwent natural malolactic fermentation, before being returned to oak to mature for a total of 16 months. Minimal acid additions were made to the wine during fermentation, and no fining agents or filtration were used. – Winemaker, Andrew Quin

Profile

An extremely lifted nose of intense currant and sweet cherry aromas combined with an underlying herbaceousness makes way for a palate showing lashings of sweet cherry and red fruits, alongside the oak driven flavours of chocolate, spice and earth. A solid tannin structure throughout and strong acid base mean that this wine will reward patience and cellaring.

Bottled: 12 November 2010

Drink: now - 2030+

Analysis:	Alcohol 14.9%	Acid 6.47	pH 3.57
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