



# Hentley Farm

Barossa Valley  
Wines

## 2011 '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

The cool rainy conditions of the 2011 vintage resulted in harvest dates four weeks later than the previous growing season. The extended ripening period allowed for the development of more complex and elegant aromatics and overall flavour ripeness occurring at lower sugar concentration, resulting in crisp wines with great aromatic intensity.

Area: 0.8ha

Yield: 4.0 t/ha

Harvested : 4 April 2011

### Winemaking

The fruit was crushed and destemmed prior to fermentation, during which 2-3 pump overs a day were used to ensure the wine achieved a full tannin structure. It was then pressed out to a combination of new (40%) and old (60%) French barrels where it underwent natural malolactic fermentation facilitated by weekly lees stirring. The wine was then racked off lees and returned to oak to mature for a total of 22 months. Minimal acid additions were made to the wine during fermentation, but no fining agents or filtration were used. - Winemaker, Andrew Quin

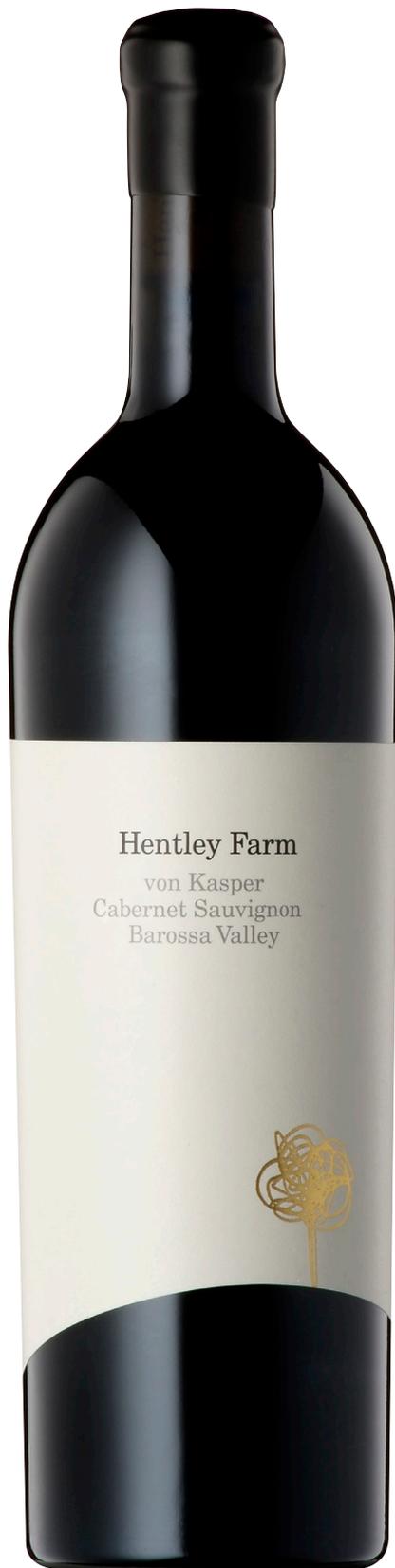
### Profile

A punchy and distinct nose expressing varietal characters such as mint, violets and a hint of eucalypt. The front and mid palate are filled with fresh sour cherry and blackcurrant before hitting the more herbaceous notes found on the nose. The back palate is showing grippy but well structures tannins, tight acid and lifted sweet spices to round it all off. Overall the palate is displaying the ideal balance for Barossa cabernet fruit, varietal herbaceousness and complex / integrated oak.

Bottled: April 2013

Drink: now - 15+ years

Analysis:	Alcohol	14.1%	Acid	6.8	pH	3.5	RS	Dry
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