



Hentley Farm

Barossa Valley
Wines

2010 '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

2010 - Apart from a short and early heat-wave in November and two short temperature spikes in January, the 2010 vintage was smooth sailing throughout. Above average winter rainfall (the best levels in 5 years), average to warm Spring temperatures, constant sunlight exposure and dry conditions saw a return to early harvest dates, and late season conditions were ideal. Possibly the best vintage seen by Hentley Farm so far.

Area: 0.8ha

Yield: 4.74 t/ha

Harvested : March 17

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

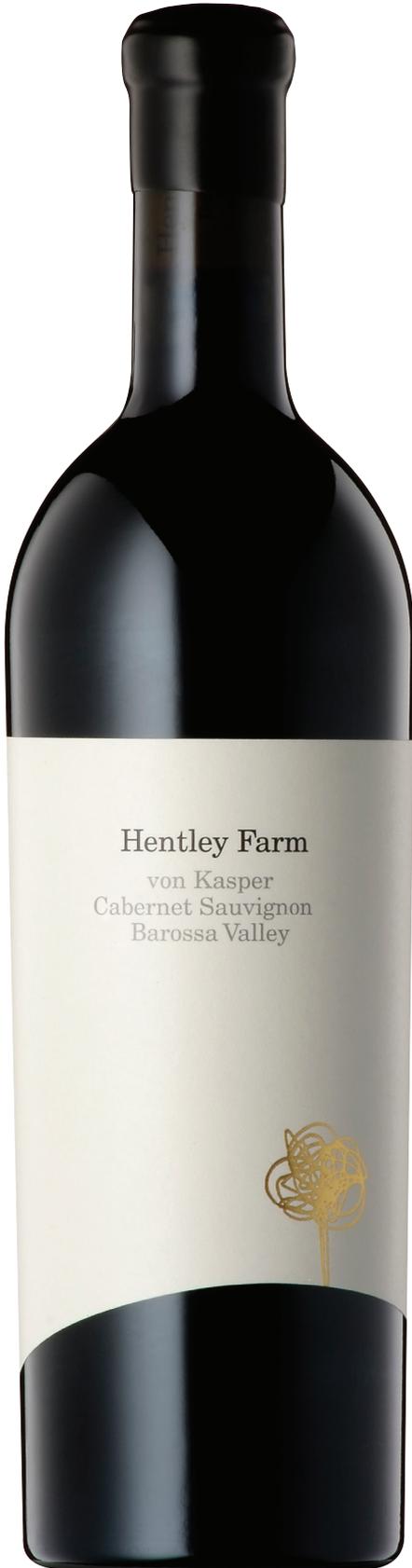
Profile

An incredibly lifted nose of sweet cherry combining with mint chocolate, mulberry, violets and eucalypt. The front and mid palate are filled with sweet cherry, luscious blackberry and blackcurrant and also showing the varietal mint exhibited on the nose. The back palate is showing grainy tannins, lifted oregano spice and further fruit intensity. Overall the palate is displaying the ideal balance for Barossa Cabernet of fruit sweetness, varietal herbaceousness and complex/integrated oak.

Bottled: 2 February 2012

Drink: now - 2030+

Analysis:	Alcohol 15%	Acid 7.2	pH 3.52
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