

Villain & Vixen Grenache 2020

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

Grenache (100%)

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

Upshot: Regional Barossa Blend | Including sites from; Western Barossa and Williamstown
Complexity | Intense and vibrant flavour profile

Winemaking

Fermentation: 90% De-stemmed & fermented on skins for 6-8 days | 10% Whole bunch ferment
Oak: French (80%) American (20%) – 100% Seasoned | Natural malolactic fermentation | 8 months maturation
Tech. Analysis: Alcohol – 14.0% | pH – 3.52 | Acid – 5.8 g/L | RS – <1.0 g/L

Noteworthy Dates

Harvested: 29th February – 27th March 2020 | Bottled: November 2020 | Released: November 2020

Sensoral Information

Profile: Strawberry | Raspberry Liqueur | Dark Cherry | Dried Sage
Texture: Mid-palate tannin focus | Fleshy and Juicy | Medium-bodied

Characteristics

Animal: Red-backed Salamander
Vehicle: Chrysler 300S
Musical: Viola



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