

GEOFF MERRILL

Henley 2006



Category:	WINE		
Style:	RED WINE		
Variety:	SHIRAZ		
Region:	MCLAREN VALE		
Vintage:	2006		
Volume:	750ml		
Vineyard:	The 2006 Vintage overall was quite good. It was set up well early on with good winter and spring rains. This provided good grapevine canopies ideal for quality ripening. The weather dried up at the right time, and warmed up considerably bringing many varieties to ripeness almost simultaneously resulting in a very hectic few weeks.		
Vinification:	After approx. 15 months in oak Geoff and Scott take part in the sensory evaluation of each barrel to determine which ones make the Henley grade. Once the barrels are determined, the blend is carefully made in the cellar and refilled into the very best French oak barrels we have for further maturation.		
Palate:	The palate is tight, fresh and sprightly. It shows spice, developed berry fruits, chocolate and savoury meats with hits of earth and coffee. Theres fresh, clean acidity on the finish giving the wine a youthful brightness that will live on for quite a few more years in the cellar.		
Technical Analysis:			
Alcohol:	14.50%	Packaging:	1 x 750ml
Hancocks Product:	22006		