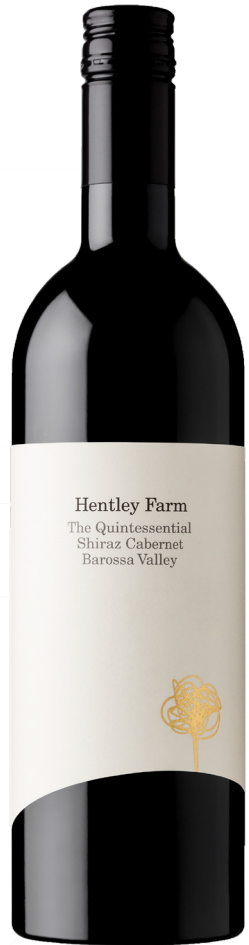


The Quintessential Shiraz Cabernet Sauvignon 2019

HENTLEY FARM WINES SINGLE ESTATE EXAMPLE OF THE QUINTESSENTIAL AUSTRALIAN BLEND OF SHIRAZ AND CABERNET.




ANDREW QUIN
Winemaker

Variety | Blend

54% Shiraz, 46% Cabernet Sauvignon

Pre-Vintage

Rainfall: Average Winter and Spring rainfall | Low Summer rainfall
Temperature: Cool Spring leading to warm summer
Upshot: Low crops | Return to standard flowering and fruit set | Frost and hail events

Vintage

Rainfall: No rainfall during the vintage period
Temperature: Warm conditions throughout
Upshot: Fast ripening conditions | Condensed vintage | Intense flavours and tannin | Wines of power and structure

Vineyard

Estate: Red clay loam topsoil at varying depth | Predominantly shattered limestone subsoils | North-south and east-west row orientations | Varied micro-climates, elevation and aspect
Upshot: Reduced natural vine vigour | Intense and vibrant flavour profile

Winemaking

Fermentation: De-stemmed | 2-3 pump-overs per day | 45% on skins for 62 days | Basket pressed
Oak: French - 35% new - 65% seasoned | Natural malolactic fermentation | 21 months maturation
Tech. Analysis: Alcohol - 14.8% | pH - 3.60 | Acid - 6.7g/L | RS - <1.0g/L

Noteworthy Dates

Harvested: 28th February - 12th March 2019 | **Bottled:** December 2020 | **Released:** October 2021

Sensorial Information

Profile: Cassis | Rosemary | Mint | Tarragon
Texture: Soft and even tannins | Outstanding length | Balanced oak

Characteristics

Animal: Dingo
Vehicle: Holden Monaro
Musical: Baritone Saxophone



Hentley Farm

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