

The Quintessential Shiraz Cabernet Sauvignon 2020

2025 CELLAR RELEASE

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



ANDREW QUIN
Winemaker

Variety | Blend

Shiraz (52%), Cabernet Sauvignon (48%)

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: Three individual estate blocks: 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: Complexity | Consistency | Intense flavours | Vibrant colours

Winemaking

Fermentation: De-stemmed | 2-3 pump overs per day | 30% on skins for 60 days | Basket pressed
Oak: French – 35% new – 65% old | Natural malolactic fermentation | 20 months maturation
Tech. Analysis: Alcohol – 14.5% | pH – 3.64 | Acid – 6.6g/L | RS – <1.0g/L

Noteworthy Dates

Harvested: 5th – 20th March 2020 | Bottled: December 2021 | Released: October 2022

Sensorial Information

Profile: Purple florals | Blueberry | Crushed mint | Slate
Texture: Fine but full tannins | Balanced oak | Savoury flavour profile

Characteristics

Animal: Dingo
Vehicle: Holden Monaro
Musical: Baritone Saxophone



Hentley Farm

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