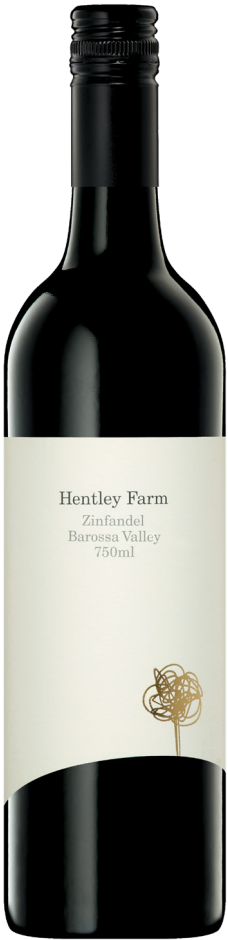


Zinfandel 2020

2025 CELLAR RELEASE

PLANTED ON AN OLD QUARRY WHERE SOIL IS ALMOST ABSENT, OUR ZINFANDEL BLOCK PROVIDES THE BIGGEST CHALLENGE EVERY VINTAGE, AND NEEDS A LITTLE EXTRA CARE. WITH HAND HARVESTING THE FRUIT LATER IN THE GROWING SEASON AND ALLOWING IT TO SLIGHTLY RAISIN, THE WINE PRODUCED IS ONE OF GREAT COMPLEXITY AND FLAVOUR.



Variety | Blend

100% Zinfandel

Pre-Vintage

Rainfall: Average Winter rainfall | Dry conditions from spring through to summer
Temperature: High winds at flowering | Hot late spring and early summer leading to average summer temperatures
Upshot: Inconsistent flowering and fruit set | Low crops

Vintage

Rainfall: Early February rain event | Dry otherwise
Temperature: Warm days and cool nights
Upshot: Consistent ripening conditions | Perfect extended flavour development | High natural acid | Intense flavours and vibrancy of fruit

Vineyard

C-Block: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated eastern aspect
Upshot: Reduced natural vine vigour | Intense and vibrant flavour profile

Winemaking

Fermentation: De-stemmed | 10-day Fermentation with regular pump overs | Basket pressed
Oak: French – 100% 2nd and 3rd use | Natural malolactic fermentation | 15 months maturation
Tech. Analysis: Alcohol – 15.5% | pH – 3.64 | Acid – 6.0g/L | RS – <1.0g/L

Noteworthy Dates

Harvested: 20th March 2020 | **Bottled:** July 2021 | **Released:** October 2022

Sensorial Information

Profile: Cherry | Blueberry | Fennel | Peppercorn | Rhubarb
Texture: Good structure | Bright yet grounded | Beautifully balanced

Characteristics

Animal: Greater Porcupine
Vehicle: Alfa Romeo Giulia Veloce
Musical: Concert Ukulele


ANDREW QUIN
Winemaker


Hentley Farm

CNR GERALD ROBERTS & JENKE RDS,
SEPPELTSFIELD S.A. 5355 AUSTRALIA