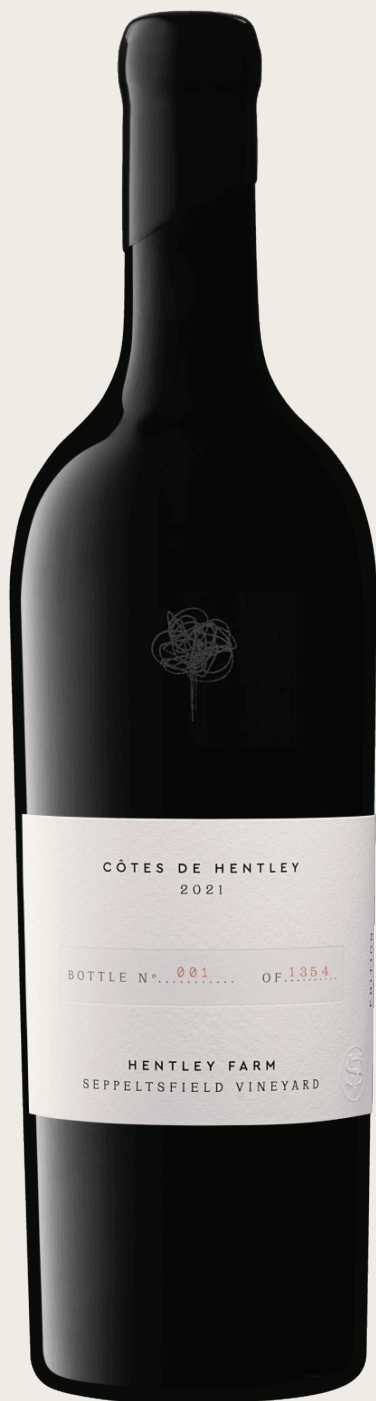


SERIES 1 / EDITION 2



CÔTES DE HENTLEY

HENTLEY FARM
SEPPELTSFIELD VINEYARD

SERIES 1 / EDITION 2 / 2021
BAROSSA VALLEY

Côtes De Hentley, the epitome of perfection, Unparalleled elegance, complexity with balance and intriguing depth. A true testament to the art of winemaking and the soil the vines rise from. This wine represents a select group of the finest barrels from only the finest vintages. The chosen grapes are sourced from our Seppeltsfield Vineyard, surrounded by a natural amphitheatre of rolling hills.

HENTLEY FARM WINES
CORNER OF GERALD ROBERTS & JENKE ROADS
SEPPELTSFIELD SA 5355

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL BLEND

SHIRAZ (57%) CABERNET SAUVIGNON (29%) GRENACHE (14%)

PRE-VINTAGE

RAINFALL: Winter (Late) Spring (Above Average).
TEMPERATURE: Warm Spring and early Summer | No extreme heat.
UPSHOT: Consistent flowering and fruit set | Healthy canopy.

VINTAGE

RAINFALL: Summer (below average) | Autumn (light).
TEMPERATURE: Days (cool - below average) | Nights (cool).
UPSHOT: Mild, even consistent ripening conditions | Gradual
☞ dense flavour accumulation | High natural acid.

SEPPELTSFIELD VINEYARD

SHIRAZ BLOCKS: H, J, G.
CABERNET BLOCK: H.
GRENACHE BLOCK: E and C.
HARVEST: 18th February - 30th March 2021.

WINEMAKING

FERMENTATION: All fruit was de-stemmed, fermentation of 7-12 days. All parcels handled separately before blending at 24 months. Returned to barrel for a further 4 months. Cultured yeast fermentation.
OAK: 28 months maturation. 20% new French oak, 80% second use.

SENSORIAL

PROFILE: Plum | Forest berries | Layers of aromatic spices | Graphite | Nigella seeds | Violets.
TEXTURE: Ethereal | Vibrant | Pretty and seamless with perfect integration | Incredible length.

RELEASED MAY 2026

