



HENTLEY FARM

**H-BLOCK**

**SHIRAZ CABERNET  
SAUVIGNON**

BAROSSA VALLEY  
2022 VINTAGE



SEPPELTSFIELD VINEYARD

On the banks of the Greenock Creek, Otto Kasper planted a single block with two Cabernet parcels and a Shiraz parcel sitting side by side.

This creates the perfect opportunity to make a single block of the great Australian blend, Shiraz Cabernet. Effectively, a blend of the best - our Clos Otto Shiraz and von Kasper Cabernet.

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

KEITH HENTSCHKE  
PROPRIETOR

ANDREW QUIN  
CHIEF WINEMAKER

VARIETAL SHIRAZ (65%)  
CABERNET SAUVIGNON (35%)

PRE-VINTAGE

RAINFALL: Winter (average) | 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

BLOCKS: H-Block.  
VINEYARD: Deep red clay loam | Western bank of Greenock Creek | Old Clone | Low topographical position | Slight easterly aspect | East-West oriented rows.  
UPSHOT: Reduced natural vine vigour | Intense & vibrant.  
HARVEST: 19th & 29th March 2022

WINEMAKING

FERMENTATION: De-stemmed | Skin maceration for 12 days | Basket Pressed | 65% New French Oak | Natural malolactic fermentation | 22 months maturation.  
TECH ANALYSIS: Alcohol 15.0% | pH: 3.53 | Acid: 6.7g/L | RS <1.0g/L  
CELLARING: DRINK NOW TO 2032+

SENSORIAL

PROFILE: Blackberry | Dark chocolate | Fennel flower  
Cranberry | Almond  
TEXTURE: Concentrated structure | Rich & Powerful  
Depth & dark Aromatics

RELEASE FEBRUARY 2024