



HENTLEY FARM
VON KASPER
CABERNET SAUVIGNON

BAROSSA VALLEY
2022 VINTAGE



SEPELTSFIELD VINEYARD

Great Cabernets begin from rare and special sites.
Sites where the land is flat, the air is cool, the soils are deep and the vines are protected from the afternoon sun, just like the one on which the fruit for the von Kasper is grown.

True to both region and varietal, the von Kasper balances the plush fruit characteristics of the Barossa, with the underlying herbaceousness of Cabernet Sauvignon.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL CABERNET SAUVIGNON (100%)

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.

SEPELTSFIELD 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: Intense fruit profile | Herbaceous notes.
HARVEST DATE: 14th & 29th March 2022

WINEMAKING

FERMENTATION: De-stemmed | Skin maceration 8 days | Basket Pressed 35% New French Oak | Natural malolactic fermentation 22 months maturation.

TECH ANALYSIS: Alcohol 14.8% | pH: 3.55 | Acid: 6.8g/L | RS <1.0g/L
CELLARING: DRINK NOW TO 2034+

SENSORIAL

PROFILE: Spearmint | Plum | Blackcurrant | Dried rosemary

TEXTURE: Aromatic fruit | Balanced oak | Long, silky tannins.

RELEASE FEBRUARY 2022