



HENTLEY FARM
H-BLOCK
SHIRAZ CABERNET SAUVIGNON

BAROSSA VALLEY
2023 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 HENTSCHE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (68%)
CABERNET SAUVIGNON (32%)

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: 13 & 26 April 2023

WINEMAKING

FERMENTATION: De-stemmed | 12 days on skins | Basket Pressed
65% New French Oak | Natural malolactic fermentation
22 months maturation
CELLARING: DRINK NOW TO 2035+

SENSORIAL

PROFILE: Blackberry | Dark chocolate | Cedar | Vanilla Mint
TEXTURE: Concentrated structure | Rich & Powerful

RELEASE FEBRUARY 2026