



HENTLEY FARM  
**THE QUINTESSENTIAL**  
SHIRAZ CABERNET

BAROSSA VALLEY  
2023 VINTAGE



SEPPELTSFIELD VINEYARD

The quintessential Australian blend of Shiraz and Cabernet was first introduced to the Hentley Farm collection as 'The 2010 Creation'.

The subsequent success of this wine indicated it should become a regular in our premium range; thus, The Quintessential was born.

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

*Keith Hentschke*

KEITH HENTSCHKE  
PROPRIETOR

*Andrew Quin*

ANDREW QUIN  
CHIEF WINEMAKER

VARIETALS SHIRAZ (51%)  
CABERNET SAUVIGNON (49%)

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: D-Block & C-Block.  
VINEYARD: Red clay loam topsoil at varying depths | Shattered limestone, salt and pepper siltstone, and bluestone subsoils North-south and east-west row orientations | Varied micro-climates, elevation, and aspect.  
UPSHOT: Complexity | Consistency | Intense flavours | Vibrant colours.  
HARVEST: 28 March & 21 April.

WINEMAKING

FERMENTATION: De-stemmed | 2/3 on skins for 75 days | 18 months oak maturation; 20% new French | Natural malolactic fermentation  
CELLARING: DRINK NOW TO 2035+

SENSORIAL

PROFILE: Blueberry | Blackberry | Earthy | Cardamom  
TEXTURE: Cocoa powder tannins | Savoury | Soft & full palate.

RELEASE OCTOBER 2025