



HENTLEY FARM  
**BLANC DE NOIR**

SPARKLING WHITE  
2024 VINTAGE

BAROSSA

Our sparkling white wine from red fruit combines pretty aromatics with a crisp, clean palate and a refreshing finish that leaves you wanting another sip.

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

KEITH HENTSCHE  
PROPRIETOR

ANDREW QUIN  
CHIEF WINEMAKER

**VARIETAL** PINOT NOIR (55%)  
GRENACHE (45%)

**PRE-VINTAGE**

RAINFALL: Winter (below average) | Spring (below average)  
TEMPERATURE: Mild Spring and early Summer | No extreme heat.  
UPSHOT: Balanced canopies and crop levels.

**VINTAGE**

RAINFALL: Summer (below average) | Autumn (below average).  
TEMPERATURE: Days (warm) | Nights (cool).  
UPSHOT: Compressed vintage | Fast late ripening curve  
Powerful wines

**VINEYARD**

VINEYARDS: EDEN VALLEY | MOUNT CRAWFORD | WESTERN BAROSSA  
Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated Eastern aspect.  
UPSHOT: Reduced natural vine vigour | Aromatic & vibrant.  
HARVEST: 05 FEBRUARY - 06 MARCH 2024.

**WINEMAKING**

FERMENTATION: De-stemmed & pressed | Oxidatively handled |  
Cool fermentation (12-18°C) | Champagne yeast |  
Charmat method.  
TECH ANALYSIS: Alcohol 11.5% | pH: 3.10 | Acid: 7.1g/L | RS 10.0g/L

**SENSORIAL**

PROFILE: Strawberry | Green Apple | Roasted Almond.  
TEXTURE: Clean & Crisp | Perfect acid and sweetness balance