



HENTLEY FARM  
**GRENACHE ROSÉ**

BAROSSA VALLEY  
2024 VINTAGE



SEPPELTSFIELD VINEYARD

A selection of Grenache from a single block was barrel fermented with minimal skin contact to craft a rosé for serious wine appreciators.

One that is refreshingly dry, textural, beautifully savoury, with generous and delicately layered fruit - expressive of the Grenache variety from which it is produced.

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

KEITH HENTSCHKE  
PROPRIETOR

ANDREW QUIN  
CHIEF WINEMAKER

VARIETAL GRENACHE (100%)

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

SEPPELTSFIELD VINEYARD

BLOCK: C-BLOCK  
VINEYARD: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated eastern aspect.  
UPSHOT: Reduced natural vine vigour | Intense and vibrant.  
HARVEST: 21 FEBRUARY 2024.

WINEMAKING

FERMENTATION: Oxidatively handled | Natural fermentation in 2/3 in seasoned oak | 5 months maturation on lees post ferment.  
TECH ANALYSIS: Alcohol 12.0% | pH: 3.15 | Acid: 6.4g/L | RS 2.0g/L  
DRINK NOW TO 2025+

SENSORIAL

PROFILE: Strawberry | Rose petal | Cranberry | Hibiscus  
TEXTURE: Refreshing acidity & lifted palate | Freshness, with dry finish.

RELEASE SEPTEMBER 2024