



HENTLEY FARM



MT. CRAWFORD VINEYARD
BAROSSA VALLEY

**GARGANEGA
2024**

Our Mount Crawford single estate vineyard is set high in the cool hills at the southern edge of Barossa Valley, and produces exceptional wines that are reflective of the meticulously planned. From a small patch of vines, separated into micro parcels for fermentation and wine treatment before being blended to produce a wine that will both interest and delight.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL GARGANEGA (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

MT. CRAWFORD VINEYARD

VINEYARD: Shallow loam overlying reddish clay | North-south oriented rows | Elevated northern aspect | High Altitude.
UPSHOT: Upshot: Extended flavour development | late harvest | Lifted aromatics | clean palate
HARVEST: 27th March 2024.

WINEMAKING

FERMENTATION: De-stemmed | Pressed to stainless steel, reductive handling | Cold settled & clean racked | Stainless steel fermented.

TECH ANALYSIS: Alcohol 11.5% | pH: 3.15 | Acid: 6.5g/L | RS 1.6g/L

SENSORIAL

PROFILE: Peach | white florals | Thyme | Minerality | Sea spray
TEXTURE: Clean, crisp palate.

RELEASED AUGUST 2024