



HENTLEY FARM

THE QUINTESSENTIAL

SHIRAZ CABERNET

BAROSSA VALLEY
2024 VINTAGE



SEPPELTSFIELD VINEYARD

The Quintessential celebrates Australia's iconic blend of Shiraz and Cabernet, bringing together the generosity and soft, luscious tannins of Shiraz with Cabernet's fresh acidity and purposeful grip. Full, balanced and complete, each variety plays its part in creating a wine of structure, harmony and enduring length.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETALS SHIRAZ (55%)
CABERNET SAUVIGNON (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).

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 microclimates, elevations and aspects.

UPSHOT: Complexity | Consistency | Intense flavours | Vibrant colours

HARVEST: 28 February - 14 March 2024

WINEMAKING

FERMENTATION: Destemmed | Two-thirds on skins for 75 days | Natural malolactic fermentation.

OAK: Matured in oak for 18 months; 20% new French oak

SENSORIAL

PROFILE: Blue Fruit | Plum | Truffle | Slate | Earthy

TEXTURE: Velvety tannin | Silky | Rich

RELEASE OCTOBER 2026