



THE CREATION PROJECT

2024 VINTAGE | SHIRAZ

Each vintage, Chief Winemaker Andrew Quin creates a limited-release single block wine that reflects the individuality of the vintage and a selected vineyard block. Continuing Hentley Farm's longstanding collaboration with the Adelaide Central School of Art, a selected artist then interprets the wine's story through their own unique artistic practice, creating an original label for the release.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (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: Q4-6.
VINEYARD: Shallow red clay loam over shattered limestone
South facing slope | East-west oriented rows.
UPSHOT: Ripe, yet elegant fruit | Grippy tannins | Lifted aromatics.
HARVEST: 29th Feb 2024.

WINEMAKING

FERMENTATION: De-stemmed with some whole berry ferment | 10 days on skins.
OAK: 21 months French oak (50% new oak).
CELLARING: DRINK NOW TO 2046.

SENSORIAL

PROFILE: Berry basket aromas of wild forest berries, blueberry and raspberry are layered with dark chocolate and delicate purple florals. The palate displays vibrant cranberry and blueberry fruits before unfolding into a long, layered finish, where dusted cocoa and subtle slate notes linger.

ARTIST CASSIE THRING

RELEASE AUGUST 2026
2370 BOTTLES