



HENTLEY FARM CHARDONNAY

ADELAIDE HILLS
2025 VINTAGE

LENSWOOD VINEYARD

The 2025 Adelaide Hills Chardonnay marks an exciting new expression within the Hentley Farm collection. Sourced principally from a premium single vineyard in Lenswood, in the Adelaide Hills, the site lies just 15 kilometres from our Mount Crawford vineyard and shares the cool climate conditions that first drew us to this elevated part of South Australia.

Created from our enduring love of Chardonnay, this wine reflects our passion for making the wines we genuinely love to drink; expressive, refined and shaped by a distinctive vineyard site.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL CHARDONNAY

PRE-VINTAGE

RAINFALL: Well below average in Winter and Spring.
TEMPERATURE: Mild Spring and early Summer | No extreme heat.
UPSHOT: Low crops, balanced canopies.

VINTAGE

RAINFALL: Well below average in Summer and early Autumn.
TEMPERATURE: Warm throughout.
UPSHOT: Early, compressed vintage | Powerful, vibrant wines.

VINEYARD

VINEYARD: Adelaide Hills, Lenswood Vineyard: Elevated location | Cool-climate growing conditions 15 kilometres from our Mount Crawford vineyard Diverse soil types and Chardonnay clones.

UPSHOT: Elegance | Freshness | Complexity | Distinctive expression of site.

WINEMAKING

FERMENTATION: Whole-bunch pressed directly into French oak | Partial spontaneous malolactic fermentation.
OAK: Matured in French oak for 10 months | 20% new oak, with the balance in seasoned barrels.

SENSORIAL

PROFILE: White peach | Grapefruit | Lemon pith | Slate Hazelnut | Flint.
TEXTURE: Creamy and textural | Linear, tightly wound acidity Mineral drive | Long, focused finish.

RELEASE OCTOBER 2026