



HENTLEY FARM

GRENACHE ROSÉ

BAROSSA VALLEY
2025 VINTAGE



WESTERN BAROSSA

A selection of Grenache 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
SEPPELTSFELD SA 5355

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL GRENACHE (100%)

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: Hentley Farm Seppeltsfield Estate and Western Barossa
UPSHOT: Reduced natural vine vigour | Intense and vibrant.
HARVEST: 05 & 17 February 2025

WINEMAKING

FERMENTATION: Oxidatively handled | Natural fermentation in seasoned oak | 5 months maturation on lees post ferment.
TECH ANALYSIS: DRINK NOW TO 2027+

SENSORIAL

PROFILE: Rose petal | Pomegranate | Ruby Grapefruit
Jasmine
CELLARING: Complex | Creamy mouthful | Savoury
Freshness, with dry finish

RELEASE OCTOBER 2025