



HENTLEY FARM

THE OLD LEGEND GRENACHE

BAROSSA VALLEY
2025 VINTAGE



SEPPELTSFIELD VINEYARD

Grenache wines of various styles and blends have been produced in the Barossa for more than 150 years. The Old Legend pays homage to Grenache's enduring place in the region, allowing the natural character of the variety to shine.

Light yet vibrant in colour, with pretty, layered aromatics and an elegant, textural palate. A pure and balanced expression of this celebrated variety.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL GRENACHE (100%)

PRE-VINTAGE

RAINFALL: Well below average in Winter and Spring.
TEMPERATURE: Above average in Spring and early Summer.
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.

SEPPELTSFIELD VINEYARD

BLOCKS: E1 & C3.
VINEYARD: Very shallow red clay loam overlying shattered limestone
North-south-oriented rows | Elevated site with an eastern aspect.
UPSHOT: Reduced natural vine vigour | Intense, vibrant fruit.
HARVEST: 19 February - 6 March 2025.

WINEMAKING

FERMENTATION: 20% whole bunch | Partial extended skin maceration
(2/3 for 60 days). | Natural malolactic fermentation.
OAK: Large-format and seasoned French oak | Nine months maturation.
CELLARING: DRINK NOW TO 2035+

SENSORIAL

PROFILE: Raspberry | Dark Cherry | Peppercorn | Fennel
TEXTURE: Fine tannins | Savoury

RELEASE OCTOBER 2026