



HENTLEY FARM  
**VIOGNIER**

BAROSSA VALLEY  
2025 VINTAGE



SEPPELTSFIELD VINEYARD

From a quarter-acre block of vines planted next to our dam wall,  
with protection from the elements, providing slower ripening  
conditions for increased flavour development.

This wine is complex, with a diversity of aromatics and an opulent  
palate. This Viognier retains an elegance more commonly associated  
with cooler climate expressions.

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

*Keith Hentschke*

KEITH HENTSCHKE  
PROPRIETOR

*Andrew Quin*

ANDREW QUIN  
CHIEF WINEMAKER

VARIETAL VIOGNIER (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.

SEPPELTSFIELD VINEYARD

BLOCKS: A & C-BLOCK  
VINEYARD: Very shallow red clay loam overlying shattered  
limestone | North-south oriented rows | Ballerina  
canopy.  
UPSHOT: Reduced natural vine vigour | Intense and vibrant.  
HARVEST: 15 & 26 FEBRUARY

WINEMAKING

FERMENTATION: De-stemmed | Pressed to stainless steel tank before  
racking to seasoned oak for natural ferment | Juice  
oxidatively handled | 5 months maturation on lees, post  
ferment.  
CELLARING: DRINK NOW TO 2030+

SENSORIAL

PROFILE: White peach | Apricot kernel | Jasmine |  
Lemon thyme  
TEXTURE: Textural | Creamy mouthfeel

RELEASE OCTOBER 2025