



HENTLEY FARM

GRENACHE ROSÉ

BAROSSA VALLEY
2026 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
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.

VINEYARD

VINEYARD: Seppeltsfield and Mount Crawford Vineyards.
UPSHOT: Reduced natural vine vigour | Intense and vibrant.
HARVEST: 12 March - 22 April 2026.

WINEMAKING

WINEMAKING Oxidatively handled | Natural fermentation in seasoned oak | 5 months maturation on lees post ferment.

TECH ANALYSIS: DRINK NOW TO 2028+

SENSORIAL

PROFILE: Red fruit | Rhubarb | Rose | Wild Strawberry

TEXTURE: Textural | Creamy mouthful | Savoury | Dry finish

RELEASE SEPTEMBER 2026