



HENTLEY FARM
VIOGNIER

BAROSSA VALLEY
2026 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
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL VIOGNIER (100%)

PRE-VINTAGE

RAINFALL: Slightly above average in Winter and Spring.
TEMPERATURE: Mild conditions in Spring and early Summer.
UPSHOT: Delayed development, balanced canopies.

VINTAGE

RAINFALL: Two rainfall events in March.
TEMPERATURE: Warm early, finishing mild.
UPSHOT: Late, elongated vintage | Elegant, 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: 19 FEBRUARY & 11 MARCH 2026

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 2031+

SENSORIAL

PROFILE: White florals | Stone fruit | White pepper | Peach Green apple.
TEXTURE: Textural | Good length | Bright fruit

RELEASE OCTOBER 2026