



HENTLEY FARM SHIRAZ

BAROSSA VALLEY
2023 VINTAGE

SEPPELTSFIELD VINEYARD

Set among the rolling hills on the banks of Greenock Creek, our Seppeltsfield vineyard naturally produces opulent Shiraz; saturated colour, deep fruit flavour intensity and soft, savoury tannins.

Each vintage, carefully selected parcels displaying the treasured characteristics of the property, craft this distinctive estate-grown Shiraz reflective of this exceptional site.

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

KEITH HENTSCHE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (100%)

PRE-VINTAGE

RAINFALL: Winter (consistent) | Spring (above average).
TEMPERATURE: Mild Spring and early Summer | No extreme heat.
UPSHOT: Consistent flowering and fruit set | Healthy canopy.

VINTAGE

RAINFALL: Summer (below average) | Autumn (light).
TEMPERATURE: Days (mild - average) | Nights (cool).
UPSHOT: Delayed ripening conditions | Gradual & extended flavour accumulation | Great natural acidity.

SEPPELTSFIELD VINEYARD

BLOCKS: A-Block, D-Block, F-Block
VINEYARD: Red clay loam topsoil at varying depths, overlying shattered limestone, salt and pepper siltstone, and bluestone subsoils | North-South & East-West oriented rows | Varied clonal selection, microclimates, elevation & aspect.
UPSHOT: Complexity | Consistency | Intense depth of flavour & vibrant colour.
HARVEST: 20 MARCH - 26 APRIL 2023.

WINEMAKING

FERMENTATION: De-stemmed 100% | Skin maceration (7-107 days) | All Seasoned French Oak | Natural malolactic fermentation | 15 months maturation.
TECH ANALYSIS: Alcohol 14.8% | pH: 3.50 | Acid: 6.5g/L | RS <1.0g/L
CELLARING: DRINK NOW TO 2034+

SENSORIAL

PROFILE: Blackcurrant | Plum | Clove | Nutmeg | Fennel seed
TEXTURE: Fine-grained tannin | Great balance | Soft & pretty

RELEASE MAY 2024