



HENTLEY FARM
**THE OLD LEGEND
GRENACHE**

BAROSSA VALLEY
2023 VINTAGE



SEPPELTSFIELD VINEYARD

Grenache wines of various styles and blends have been produced in the Barossa for over 150 years. The 'Old Legend' pays homage to the Barossa Grenache, allowing the natural style of this varietal to shine.

Light, yet vibrant in colour. Pretty, yet complexly layered aromatics.
Elegant, yet textural palate.

A pure and balanced expression of this exquisite varietal.

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

KEITH HENTSCHE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL GRENACHE (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: C3 & E1 Blocks
VINEYARD: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated Eastern aspect.
UPSHOT: Reduced natural vine vigour | Intense and vibrant.
HARVEST: 18 MARCH - 24 APRIL 2023.

WINEMAKING

FERMENTATION: 30% whole bunch | Partial extended skin maceration (40% for 75 days on skins) | 100% seasoned French oak | Natural malolactic fermentation | 8 months maturation.
TECH ANALYSIS: Alcohol 14.5% | pH: 3.60 | Acid: 6.5g/L | RS <1.0g/L
CELLARING: DRINK NOW TO 2034+

SENSORIAL

PROFILE: Raspberry | Turkish delight | Fennel flower | Pink peppercorn | Strawberry.
TEXTURE: Bright acidity | Full & fine tannin structure | Plush fruit.

RELEASE OCTOBER 2024