



HENTLEY FARM
THE STRAY

GRENACHE SHIRAZ
2023 VINTAGE



SEPPELTSFIELD VINEYARD

The addition of Zinfandel to the traditional blend of Grenache and Shiraz is unique to Hentley Farm.

With each variety separately fermented and matured, The Stray displays the level of aromatic and flavour complexity you would expect from a blend of such diverse varieties. It is the perfect companion to a variety of culinary delights.

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

KEITH HENTSCHE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETALS GRENACHE (63%)
 SHIRAZ (35%)
 ZINFANDEL (2%)

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: C, D & E.
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 - 01 MAY 2023.

WINEMAKING

FERMENTATION: De-stemmed | 60% extended skin maceration for
 76-107 days | Natural malolactic fermentation |
 Seasoned oak (9 months).
TECH ANALYSIS: Alcohol 14.8% | pH: 3.50 | Acid: 6.3g/L | RS <1.0g/L
CELLARING: DRINK NOW TO 2034.

SENSORIAL

PROFILE: Earth & slate | Toffee apple | Dark cherry |
 Raspberry.
TEXTURE: Savoury palate | Velvety tannins | Complex
 structure.

RELEASE AUGUST 2024.