



HENTLEY FARM
EDEN VALLEY
RIESLING

2024 VINTAGE



BAROSSA COLLECTION

A stride from our Seppeltsfield Estate, the Barossa Collection captures the Hentley Farm ethos. Selected sites that produce vibrant fruit, naturally expressive of their varietal characteristics, enhanced by terroir influence, are sourced to craft wines of elegance.

We believe that Eden Valley produces Riesling equal to any across the globe. Our winemaker, Andrew Quin, has selected three blocks of high-altitude Eden Valley Riesling with the ideal attributes to enjoy now as a crisp aromatic white, or to age and allow its brilliance to shine through.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL RIESLING (100%)

PRE-VINTAGE

RAINFALL: Winter (below average) | Spring (below average).
TEMPERATURE: Mild Spring and early Summer | No extreme heat.
UPSHOT: Balanced canopies and crop levels.

VINTAGE

RAINFALL: Summer (below average) | Autumn (below average).
TEMPERATURE: Days (warm) | Nights (cool).
UPSHOT: Compressed vintage | Fast, late ripening curve | Powerful wines.

EDEN VALLEY, SOUTH AUSTRALIA

BLOCKS: Two vineyard blocks of varying aspect.
VINEYARD: Shallow grey sandy loam, overlying granite | High-altitude (-400m) | Rolling, steep gradient.
UPSHOT: Reduced natural vine vigour | Intense aromatic perfumes | Pristine acid | Vibrant flavour.
HARVEST DATES: 22 FEBRUARY & 04 MARCH 2024

WINEMAKING

FERMENTATION: De-stemmed, chilled & pressed | Cold settled for 48 hours | Cool fermentation (11-15°C) | Minimal fining prior to bottling.
TECH ANALYSIS: Alcohol 11.5% | pH: 3.00 | Acid: 8.0g/L | RS 2.0g/L

SENSORIAL

PROFILE: Lemon blossom | Grapefruit | Passionfruit | Lemon thyme.
TEXTURE: Bright acidity | Intense & vibrant flavour profile | Balanced, with refreshing texture.

RELEASE AUGUST 2024