



HENTLEY FARM THE STRAY

GRENACHE SHIRAZ
2024 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 HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETALS
GRENACHE (60%)
SHIRAZ (38%)
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, A
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: 27 February - 18 March.

WINEMAKING

FERMENTATION: De-stemmed | 2/3 extended skin maceration for 60 days on skins | Natural malolactic fermentation | Seasoned oak (9 months).
CELLARING: DRINK NOW TO 2034.

SENSORIAL

PROFILE: Turkish Delight | Rose petal | Cherry | Aniseed
TEXTURE: Savoury palate | Fine grain tannin | Bright acidity

RELEASE NOVEMBER 2025.