



HENTLEY FARM
VIOGNIER

BAROSSA VALLEY
2024 VINTAGE



SEPPELTSFIELD VINEYARD

From a quarter-acre block of vines planted next to our dam wall, with protection from the elements, providing slower ripening conditions for increased flavour development.

This wine is complex, with a diversity of aromatics and an opulent palate. This Viognier retains an elegance more commonly associated with cooler climate expressions.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL VIOGNIER (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, and late ripening curve | Powerful wines.

SEPPELTSFIELD VINEYARD

BLOCKS: A & C-BLOCK
VINEYARD: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Ballerina canopy.
UPSHOT: Reduced natural vine vigour | Intense and vibrant.
HARVEST: 23 & 26 FEBRUARY 2024.

WINEMAKING

FERMENTATION: De-stemmed | Pressed to stainless steel tanks | Juice oxidatively handled | 12-hour cold settling before racking | Cool fermentation (12-18 degrees Celsius) | 100% seasoned French oak | 5 months maturation on lees, post ferment.
TECH ANALYSIS: Alcohol 13.0% | pH: 3.21 | Acid: 6.5g/L | RS 2.0g/L
CELLARING: DRINK NOW TO 2029+

SENSORIAL

PROFILE: Jasmine | Peach | Almond meal | Nectarine.
TEXTURE: Freshness, with fine lingering acidity | Good mouthfeel.

RELEASE OCTOBER 2024