



HENTLEY FARM



THE CREATION PROJECT

2022 VINTAGE | SHIRAZ

Each year, our Chief Winemaker Andrew Quin creates a limited release single block wine that showcases the unique terroir diversity across the Hentley Farm estate, and the characteristics of the vintage that was.

Originally under the familiar Hentley Farm white label, The Creation now undergoes an original label created each vintage by an artist from the Adelaide Central School of Art, to portray the individuality, style, and distinction of this iconic wine project.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (100%)

PRE-VINTAGE

RAINFALL: Winter (average) | Spring (above average).
TEMPERATURE: Warm Spring and early Summer | No extreme heat.
UPSHOT: Consistent flowering and fruit set | Healthy canopy.

VINTAGE

RAINFALL: Summer (below average) | Autumn (light).
TEMPERATURE: Days (cool - below average) | Nights (cool).
UPSHOT: Mild, even consistent ripening conditions | Gradual & dense flavour accumulation.

SEPPELTSFIELD VINEYARD

BLOCK: D1.
VINEYARD: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated Eastern aspect | Long, even sunlight.
UPSHOT: Reduced natural vine vigour | Intense and vibrant.
HARVEST: 14 MARCH 2022.

WINEMAKING

FERMENTATION: Destemmed (100%) | 10 days on skins | 22 months French oak (35% new oak) | Natural malolactic fermentation.
TECH ANALYSIS: Alcohol 14.5% | pH: 3.50 | Acid: 6.5g/L | RS <1.0g/L
CELLARING: DRINK NOW TO 2034+.

SENSORIAL

PROFILE: Blueberry | Fresh vanilla bean | Black pepper | Cumin | Fennel flower.
TEXTURE: Elegant & aromatic | Lingering mouthfeel & flavour intensity | Soft, fine-grained tannins | Great length.

ARTIST JONATHAN DADY

RELEASE AUGUST 2024
1870 BOTTLES