



## THE CREATION PROJECT

2023 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 (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

BLOCK: G2  
VINEYARD: Very shallow red clay loam overlying hard clay | North-south oriented rows | Elevated Eastern aspect.  
UPSHOT: Reduced natural vine vigour | Intense and vibrant.  
HARVEST: 6th April 2023.

### WINEMAKING

FERMENTATION: Whole bunch (50%) | 7 days on skins | One short open pump-over per day | 22 months French oak (30% new oak).  
CELLARING: DRINK NOW TO 2045.

### SENSORIAL

PROFILE: Lifted aroma with red flowers, combining with graphite notes, blackberry fruit with hints of dark cacao and spice notes.  
TEXTURE: Medium bodied with a wonderful structure and depth of flavour. Layers of boysenberry and blackberry fruits, combine with spices of nutmeg and all spice. The tannins are lingering with a chalky edge that envelope the mouth.

ARTIST DR. DANIEL CONNELL

RELEASE AUGUST 2025  
2120 BOTTLES