



HENTLEY FARM
ZINFANDEL
BAROSSA VALLEY
2022 VINTAGE



SEPPELTSFIELD VINEYARD

Planted on an old quarry where soil is almost absent, our Zinfandel block provides the biggest challenge every vintage, and needs a little extra care.

With hand harvesting the fruit later in the growing season and allowing it to slightly raisin, the wine produced is one of great complexity and flavour.

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

KEITH HENTSCHE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETALS ZINFANDEL

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 | High natural acid.

SEPPELTSFIELD VINEYARD

BLOCKS: C-Block
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: 8 APRIL 2022.

WINEMAKING

FERMENTATION: De-stemmed | 10-day fermentation with regular pump overs | 26 days on skins
OAK: French - 100% 2nd and 3rd use | Natural malolactic fermentation | 15 months maturation
TECH ANALYSIS: Alcohol - 15.5% | pH - 3.5 | Acid - 6.8 g/L | RS - <1.0g/L
CELLARING: DRINK NOW TO 2033.

SENSORIAL

PROFILE: Dark cherry | Blue fruit | Red capsicum | Nutmeg
TEXTURE: Graphite | Lingering savoury mouthfeel | Velvety tannins | Complex structure

RELEASE AUGUST 2024