



HENTLEY FARM  
**CABERNET SAUVIGNON**

BAROSSA VALLEY  
**2022 VINTAGE**



SEPPELTSFIELD VINEYARD

Set among the rolling hills on the banks of Greenock Creek at Seppeltsfield, Hentley Farm founder Keith Henschke went against the grain when selecting three hillside sites to plant Cabernet, and the risk has paid off.

All with an Easterly aspect and minimal topsoil, the vineyard produces bright fruit for this varietal, aromatic and delicately balanced; distinctive of the estate.

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

KEITH HENSCHKE  
PROPRIETOR

ANDREW QUIN  
CHIEF WINEMAKER

**VARIETAL** CABERNET SAUVIGNON (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 | High natural acid.

**SEPPELTSFIELD VINEYARD**

BLOCKS: C-Block, E-Block, H-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.

**WINEMAKING**

FERMENTATION: De-stemmed | Partial extended skin maceration (12-45 days on skins) | 10% new oak | Natural malolactic fermentation | 10 months maturation  
TECH ANALYSIS: Alcohol 14.5% | pH: 3.69 | Acid: 6.7g/L | RS <1.0g/L  
CELLARING: DRINK NOW TO 2032.

**SENSORIAL**

PROFILE: Blackcurrant | Morello Cherry | Lavender | Mint  
TEXTURE: Fresh & Vibrant | Fine-grained, velvety tannins

**RELEASE** AUGUST 2023