

SERIES 1 / EDITION 1 •

6

5

4

3

2

1



CÔTES DE HENTLEY

HENTLEY FARM
SEPPELTSFIELD VINEYARD

SERIES 1 / EDITION 1 / 2018
BAROSSA VALLEY

Côtes De Hentley, the epitome of perfection - unparalleled elegance, complexity with balance and intriguing depth. A true testament to the art of winemaking and the soil the vines rise from. This wine represents a select group of the finest barrels from only the finest vintages. The chosen grapes are sourced from our Seppeltsfield Vineyard, surrounded by a natural amphitheatre of rolling hills. Welcome to the Côtes De Hentley collection.

BOTTLES PRODUCED 1446

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL BLEND

SHIRAZ (77%) GRENACHE (14%) CABERNET SAUVIGNON (9%)

PRE-VINTAGE

RAINFALL: Winter (Late) Spring (Consistent).
TEMPERATURE: Warm Spring to early Summer.
UPSHOT: Healthy leaf canopies, hot Summer protection, slow development.

VINTAGE

RAINFALL: Dry Summer and Autumn.
TEMPERATURE: Hot January and February, mild Autumn.
UPSHOT: Delayed and extended harvest, vibrant colours and powerful fruit concentration.

SEPPELTSFIELD VINEYARD

SHIRAZ BLOCKS: H, A, J, G.
GRENACHE BLOCK: E.
CABERNET BLOCK: H.
HARVEST: 2 March 2018 - 3 April 2018.

WINEMAKING

FERMENTATION: All fruit was de-stemmed, fermentation of 7-12 days. All parcels handled separately before blending at 24 months. Returned to barrel for a further 4 months. Cultured yeast fermentation.
OAK: 28 months maturation. 50% new oak, 50% seasoned. Hogs heads.
TECH ANALYSIS: Alcohol 14.8% | pH: 3.58 | Acid: 6.7g/L | RS <1.0g/L

SENSORAL

PROFILE: Blackberry, pomegranate, purple flowers, black mineral, graphite, vanilla pod.
TEXTURE: Seamless tannin profile, long, fine, and lingering finish. Polished vibrancy.

RELEASED JUNE 2023

