

Villain & Vixen Chardonnay 2021

BEYOND THE SINGLE VINEYARD ESTATES, HENTLEY FARM PRODUCE A PORTFOLIO OF MODERN WINES SOURCED FROM SELECT VINEYARDS ACROSS THE BAROSSA INCLUDING A RANGE OF WINES UNDER THE VILLAIN & VIXEN LABEL.

AS VILLAINS AGAINST CONVENTION WE FAVOUR VIXEN LIKE ELEGANCE, TEXTURAL WINES WITH ENHANCED VIBRANCY OF FRUIT AND VARIETAL CHARACTERISTICS.



Variety | Blend

100% Chardonnay

Pre-Vintage

Rainfall: Average Winter rainfall | Above average Spring Rainfall
Temperature: Warm Spring to early Summer | No extreme heat events
Upshot: Healthy leaf canopies | Consistent flowering and fruit set | Controlled development

Vintage

Rainfall: Dry Summer and Autumn
Temperature: Below average daytime temperatures | Cool nights
Upshot: Consistent ripening conditions | Extended even flavour development | High natural acid | Wines of power and elegance

Vineyard

Eden Valley: 400m above sea level | 30 year old vines
Upshot: Complexity | Intense and vibrant flavour profile

Winemaking

Fermentation: Tipped directly to press | Oxidatively handled | Natural ferment in stainless steel
Tech. Analysis: Alcohol: 12.5% | pH: 3.27 | Acid: 6.9g/L | RS: <1.62g/L

Noteworthy Dates

Harvested: 15th February 2021 | **Bottled:** June 2021 | **Released:** June 2021

Sensoral Information

Profile: Honeydew melon | Grapefruit | Lavender flower | Flint | Popcorn | Green apple
Texture: Great acid line and length


ANDREW QUIN
Winemaker

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Hentley Farm

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