# 2018 'The Quintessential' Shiraz Cabernet Sauvignon

HENTLEY FARM WINES SINGLE ESTATE EXAMPLE OF THE QUINTESSENTIAL AUSTRALIAN BLEND OF SHIRAZ AND CABERNET.

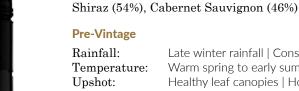
Warm spring to early summer

Late winter rainfall | Consistent spring rainfall



ANDREW QUIN

Winemaker



### Vintage

Variety | Blend

Rainfall:	Dry summer and autumn
Temperature:	Hot January and February   Mild autumn
Upshot:	Delayed and extended harvest   Vibrant colours and powerful fruit   Wines of power and elegance

### Vineyard

Various:	Four individual estate blocks: Red clay loam topsoil at varying depth   Shattered limestone, salt and pepper siltstone, and bluestone subsoils
	North-south and east-west row orientations   Varied micro-climates, elevation, and aspect
Upshot:	Complexity   Consistency   Intense flavours   Vibrant colours

### Winemaking

Fermentation: De-stemmed | 2-3 pump overs per day | 60% on skins for 55 days | Basket pressed Oak: French – 35% new – 65% old | Natural malolactic fermentation | 20 months maturation Tech. Analysis: Alcohol - 14.5% | pH - 3.58 | Acid - 7.0g/L | RS - <1.0g/L

Healthy leaf canopies | Hot summer protection | Slow development

### **Noteworthy Dates**

Harvested: 3rd March – 4th April 2018 | Bottled: December 2019 | Released: October 2020

### **Sensorial Information**

Profile:	Cassis   Balsamic   Rosemary   Thyme   Mint   Black and white pepper
Texture:	Soft and even tannins   Outstanding length   Balanced oak

## **Characteristics**

Animal: Dingo Vehicle: Holden Monaro Musical: Baritone Saxophone



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