

2018 'The Quintessential' Shiraz Cabernet Sauvignon

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



ANDREW QUIN
Winemaker

Variety | Blend

Shiraz (54%), Cabernet Sauvignon (46%)

Pre-Vintage

Rainfall: Late winter rainfall | Consistent spring rainfall
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 | 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

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



Hentley Farm

CNR GERALD ROBERTS & JENKE RDS,
SEPPELTSFIELD S.A. 5355 AUSTRALIA
SALES@HENTLEYFARM.COM.AU | +61 8 8333 0241

www.hentleyfarm.com.au