

2019 Hentley Farm Cabernet Sauvignon

VINEYARD FOUNDER KEITH HENTSCHKE WENT AGAINST THE GRAIN WHEN SELECTING THREE HILLSIDE SITES TO PLANT CABERNET, AND THE RISK HAS PAID OFF.



ANDREW QUIN
Winemaker

Variety | Blend

100% Cabernet Sauvignon

Pre-Vintage

Rainfall: Average winter and spring rainfall | Low summer rainfall
Temperature: Cool spring leading to warm summer
Upshot: Low crops | Return to standard flowering and fruit set | Frost and hail events

Vintage

Rainfall: No rainfall during the vintage period
Temperature: Warm conditions throughout
Upshot: Fast ripening conditions | Condensed vintage | Intense flavours and tannin | Wines of power and structure

Vineyard

C Block
& E Block: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated eastern aspect
Upshot: Reduced natural vine vigour | Intense and vibrant flavour profile

Winemaking

Fermentation: De-stemmed | Partial extended skin maceration – ranging from 5 to 55 days on skins
Oak: French – 10% new, 90% old | Natural malolactic fermentation | 10 months maturation
Tech. Analysis: Alcohol: 14.5% | pH: 3.57 | Acid: 6.5g/L | RS: <1.0g/L

Noteworthy Dates

Harvested: 26th February – 16th March 2019 | Bottled: December 2019 | Released: November 2020

Sensoral Information

Profile: Rhubarb | Plum | Black Cherry | Tobacco | Tea Leaf | Bitter Orange | Rosemary | Choc-mint
Texture: Soft palate | Long finish | Fresh and vibrant

Characteristics

Animal: Grey Wolf
Vehicle: BMW 2 Series Coupé
Musical: Classical Oboe



Hentley Farm

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