



HentyFarm Wines

Winemaker

Johnathan Mogg and Ray Nadeson

Brief History

The story of HentyFarm Wines begins in Victoria's far southwest, in Henty. This relatively unknown region has been a well-kept secret for all but a few insiders for many years, but these days the word is out that it's a hot-spot for cool-climate wine production.

In 2009, Jono Mogg and Adam Wadewitz were working together at Best's Great Western, Jono as General Manager of sales and marketing, and Adam as winemaker. The two families developed an interest in the region and began spending their evenings hatching a plan to bring their expression of Henty wines to life. The two simply couldn't turn their back on the magical combination of super cool climate, limestone bedrock soils and passionate growers, who were guiding the grapes so adeptly through the cool and wet conditions.

The first vintage of HentyFarm was made for friends and family in 2009, a small-batch Chardonnay that was big in elegance and a sign of the great things to come. Over the years, the vintages increased in volume, slowly but surely. In 2017, Jono left his work at Best's to concentrate full-time on HentyFarm and exporting wines, taking on sole responsibility for the wine label as Adam moved on from the project.

HentyFarm is about artistic expression at its most elemental. It starts in the vineyard, where the relationship with the growers is based on respect as custodians of the land. It then continues with combinations of older French oak, low intervention winemaking, native and introduced yeasts and naturally driven ferments culminating in wines of finesse and elegance. The approach is rustic and minimal, showing that the farming involved in winemaking is the most crucial component.

HentyFarm prides itself on small, handcrafted production that allows the wines to demonstrate the purity of the region and intend to continue this way into the future. The wines are not rushed to market, as their European styles require time in bottle to soften into their true natures due to the extreme cool-climate and limestone soils in which they are grown. The HentyFarm story involves passion, creativity, and the pleasure of sharing a dream.

Region

Henty, Victoria



Vineyard

Henty has the coolest climate of any wine region on Australia's mainland. Single-vineyard wines are the foundation of this region, with some of Australia's finest aromatic cool-climate drops calling Henty its home. Despite the small amount of cellar doors, Henty still receives a fair chunk of passing traffic, due to the spectacular limestone cliffs and eroded structures along the regions' Great Ocean Road..

Key Selling Points

- The Mogg and Wadewitz families grew interested in the Henty area because of the magical combination of super cool climate, limestone bedrock soils and passionate growers.
- HentyFarm is about artistic expression at its most elemental. The approach is rustic and minimal, showing that the farming involved in winemaking is the most crucial component.
- HentyFarm produces small-scale, boutique wines made in European styles which require time in bottle to soften into their true natures due to the extreme cool-climate and limestone soils in which they are grown.