

2018 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: 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

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

Winemaking

Fermentation: De-stemmed | Partial extended skin maceration | Partial whole bunch addition
Oak: French – 10% new, 90% old | Natural malolactic fermentation | 10 months maturation
Tech. Analysis: Alcohol: 14% | pH: 3.50 | Acid: 7.5g/L | RS: <1.0g/L

Noteworthy Dates

Harvested: 4th April 2018 | Bottled: December 2018 | Released: December 2019 | Enjoy: Now to 2028

Sensoral Information

Profile: Rhubarb | Plum | Blackberry | Tomato Leaf | Bitter Orange | Rosemary | Choc-mint
Texture: Gippy tannins | Long finish | Fresh and vibrant

Characteristics

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



Hentley Farm

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

www.hentleyfarm.com.au