



SET AMONG THE ROLLING HILLS ON THE BANKS OF GREENOCK CREEK AT SEPPELTSFIELD, HENTLEY FARM IS A BOUTIQUE, SINGLE ESTATE VINEYARD THAT PRODUCES DISTINCTIVE WINES REFLECTIVE OF THE EXCEPTIONAL SITE.

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## OUR STORY

Founders KEITH & ALISON HENTSCHE researched for years to find a Barossa Valley site that would produce world class single estate wines. They discovered the property that would become Hentley Farm, with the sought-after red-brown soils of the Western Barossa, and remarkable diversity of soil types, aspects and altitudes.

## OUR VINES

Like many of the sites that the world's best wines are grown on, it's a marginal site. Keith's expertise as an agricultural scientist ensured that the establishment of our vineyard blocks, with plantings of clonal material selected for orientation and aspect, best utilized the great variety of terroir that enable us to produce unique single estate and single block wines.

## OUR WINES

Hentley Farm's chief Winemaker ANDREW QUIN has taken a slightly unusual road to winemaking, transitioning from his original field of study – horticulture. For Andrew, winemaking provided an unparalleled opportunity to combine scientific knowledge with his artistic flair, in the pursuit of creating something that others could enjoy....great wine!

In his initial years post-study, Andrew travelled and worked around the Northern hemisphere, starting in California with premium Sonoma producer St Francis winery before heading to the old world where he worked for wine negotiant Jacques Lurton in the Languedoc.

Andrew returned to Australia with one question in mind... 'which region most suits my winemaking style and passion for wine?' The answer was simple - the mighty Barossa, where big, bold reds are the signature, and complex, textural whites a discovery.

Whilst based in the Barossa with Yalumba working on their premium reds, the opportunity to join the team at Hentley Farm arose. Following a brief look at the vineyard site and the 2006 premium Shiraz, he jumped on board!

With committed mental horsepower and preparedness to push boundaries, Andrew Quin has influenced the evolution of Hentley Farm's vineyard in creating wines that highlight the complexity of our site, the natural soft elegant tannins and a vibrancy of fruit.

This approach has created great success for the brand with ongoing accolades;

- Finalist 'The Wine Society, Young winemaker of the Year' 2011 & 2013
- 9 Barossa Valley Wine Show trophies including;

2011 - Best young Shiraz

2013 - Best Grenache blend & Rod Schubert trophy for Best red wine

2015 - Best Grenache blend & Best medium exhibitor

- JAMES HALLIDAY, WINE COMPANION 'WINERY OF THE YEAR' 2015
- Barons of the Barossa 'Winemaker of the Year' 2017

## OUR RESTAURANT

Housed in the property's intimate and elegantly restored stables, the Hentley Farm Restaurant is set amongst the vines and completes the Hentley Farm food and wine experience.

The same pursuit of excellence, thought for sustainability, regional focus and modern approach which Hentley Farm have always had in the vineyard and winery are continued in the restaurant, where guests are invited to take a journey of pleasure, discovery and intrigue.

Head Chef LACHLAN COLWILL uses creative techniques to inspire the seasonal menu, such as farming and foraging on the Hentley Farm site which is already a great source of inspiration, and creates a dining experience that is unique to the region.

Chef Lachlan along with winemaker Andrew Quin work together to profile the aromas, the flavours and the textures of both the food and the wines, and to connect these in ways that may be different, even a little experimental, but captivating to the senses.

## Lachlan Colwill – Head Chef

Hentley Farm head chef Lachlan Colwill's credentials are impressive.

A Barossa boy originally, he has worked at Salters Kitchen and 1918 Bistro and trained at top restaurants around the world. In his four years at Adelaide's dining institution, The Manse, he guided it to new heights, being awarded multiple and highly regarded accolades.

In 2009 his personal talent was put beyond question when he won the national La Chaine des Rotisseurs Chef Competition, went on to represent Australia in the international competition in New York, and placed third in the world.

Since opening the restaurant at Hentley Farm in May 2012, Lachlan is very humbled to have been awarded –

- South Australia's 'Restaurant of the Year' in the 2013 & 2016 Advertiser Food Awards.
- Awarded 'Four Forks' in The Advertiser Food Guide 2013, 2014, 2015, 2016 & 2017.
- 'Best Regional Restaurant' in 2013, 2014, 2015 & 2016, and 'Best Regional Restaurant in a Winery' in 2017, for the Advertiser Food Awards.
- 'Best Restaurant in a Winery' category at the SA Restaurant & Catering Awards, 2014, 2015 & 2017, and awarded Silver in the National level in 2017.
- Named 'Best New Restaurant' at the SA Restaurant & Catering Awards 2013.
- Ranked in Gourmet Traveller's 'Top 100 Restaurants' in 2013, 2014, 2015, 2016, 2017 & 2018.
- Two Hat winner – Good Food Guide 2018.

Lachlan is a strong believer that good hospitality can help make the world a better place and through the restaurants connection with Relais & Chateaux they aim to showcase an experience that expresses exactly this to Hentley Farm guests, and hopefully inspire others to think the same.

[www.hentleyfarm.com.au](http://www.hentleyfarm.com.au)