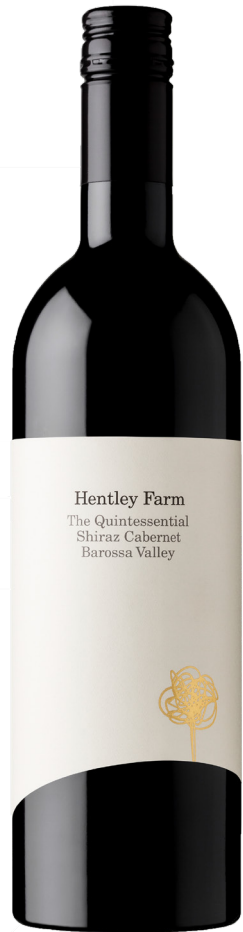


2017 'The Quintessential' Shiraz Cabernet Sauvignon

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

Accolades

James Halliday
93 points



Variety | Blend

57% Shiraz, 43% Cabernet Sauvignon

Pre-Vintage

Rainfall: Very wet Winter | Consistent Spring rainfall
Temperature: Cool to warm Spring to early Summer
Upshot: Balanced vines | Slow development | Late flowering and fruit set | Later than expected harvest dates

Vintage

Rainfall: Rain event in early February | Dry thereafter
Temperature: Mild Summer temperatures
Upshot: Delayed harvest | Outstanding flavour development | High natural acidity | Wines of poise and balance

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 | On skins for 45 days | Basket pressed
Oak: French: 35% new, 65% seasoned | 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: 15th March–23rd March 2017 | **Bottled:** December 2018 | **Released:** October 2019 | **Enjoy:** Now to 2037

Sensoral Information

Profile: Blueberry | Liquorice | Mushroom | Graphite
Texture: Soft and even tannins | Outstanding length | Balanced oak

Characteristics

Animal: Dingo
Vehicle: Holden Monaro
Musical: Baritone Saxophone

ANDREW QUIN
Winemaker



Hentley Farm

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