

HENTLEY FARM CABERNET SAUVIGNON 2018



WINE INTRODUCTION

Vineyard founder Keith Henschke went against the grain when selecting three hillside sites to plant Cabernet, and the risk has paid off.

WINEMAKER VINTAGE DESCRIPTION

Every growing season really starts in winter and June 2017 had us all feeling very nervous about what lay ahead for the 2018 vintage, with almost no rainfall recorded for the month! Fortunately the weather gods were on our side after that with good falls through August and September filling the soil profile and providing a great launching pad for budburst. On the 2nd December we had our last rain with a total calendar year volume of 599mm, 120mm above long term average. Standard summer conditions then took over with warm temperatures and little rainfall throughout. The delay in development continued with veraison one month later than recent years resulting in a return to harvest dates more common in the early 2000's. Slow ripening and harvest have resulted in the production of wines that show a perfect mix of power and elegance with vibrant colours and impressive, lingering fruit.

WINEMAKING NOTES

Fermentation: De-stemmed | Partial extended skin maceration | Partial whole bunch addition
Oak: French - 10% new, 90% old | Natural malolactic fermentation.

APPEARANCE, AROMA AND TASTING NOTE

The aromas and flavours of this wine are consistent with one another, and feature rhubarb, plum, blackberry, tomato leaf, bitter orange, rosemary and chocolate mint. The palate features grippy tannins, with a long finish.

WINE INFORMATION

Country:	Australia
Region:	Barossa
Sub Region:	Seppeltsfield
Wine Type:	Red Wine
Producer:	Hentley Farm
Wine Name:	Cabernet Sauvignon
Vintage:	2018
Principle Grape (%):	Cabernet Sauvignon (100)
Closure:	Screwcap
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.00
Acid (g/L):	7.50
pH:	3.50
Winemaker Name:	Andrew Quin
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

James Halliday:	94 points
Barossa Wine Show:	90 points