



# Hentley Farm

Barossa Valley  
Wines

## 2015 'The Beauty'

The Beauty, a fitting partner to the Beast, is a wine of elegance...

Grown on the coolest block on the property and co-fermented with a touch of Viognier, the Beauty displays complex lifted aromatics, along with the softness and subtlety befitting a wine of this name.

### Variety

Shiraz (co-fermented with Viognier) - Single estate

### Vineyard

The Beauty block is grown at the lowest point of the Hentley Farm vineyard, directly on the banks of Greenock Creek. The western aspect results in a shaded morning; the low topographical position is where cool air settles; and the large gum trees surrounding the block create significant barriers to air movement, so cool air remains present well into the morning. This results in early morning air temperatures 2-3 degrees cooler than the higher Shiraz blocks.

Harvested : February 10th 2015

### Vintage

2015 - Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer, resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32C days and cool nights down to 10C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout.

### Winemaking

Shiraz and wet Viognier skins (3%) were combined at the weighbridge, destemmed only, and transferred to their fermentation vessel. A combination of inoculated and natural yeast strains performed the fermentation. After an initial temperature spike, 1/3 of the wine was sent to oak for fermentation off skins. The balance was chilled and returned over the skins where a minimal pump-over regime (1-2/day) was employed to ensure the softness of palate for which The Beauty is known. It was then basket pressed to a combination of new (35%) and old French barrels where it underwent natural malolactic fermentation. The wine spent a total of 16 months maturation in oak. No fining or filtration were used in the production of this wine.- Winemaker, Andrew Quin

### Profile

Primary reds fruits, white florals and tropical stone fruits leap out of the glass. Red and blue fruits also lead the palate with a strong spice element providing the complexity, a unique blend of blueberry and green peppercorn evidence of the cooler creek level breezes. Soft subtle tannin provide focus through the middle before opening up to broad savoury finish. Elegant and complex.

Bottled: August 2016

Drink: now - 2036

Analysis:	Alcohol	14.5%	Acid	6.4	pH	3.66
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### Reviews & Accolades

2014 - 95 points James Halliday

2013 & 2012 - 97 points James Halliday

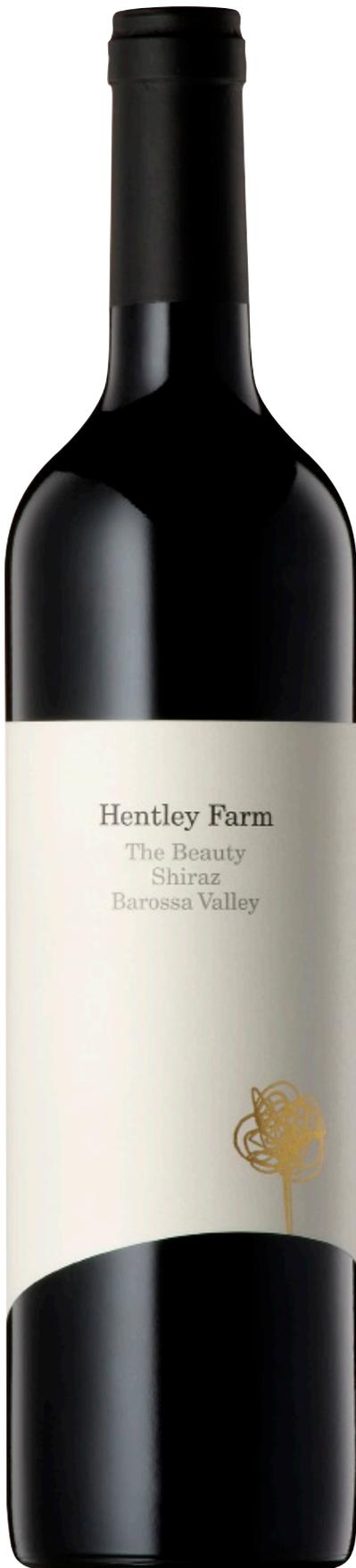
2011 - 90 points James Halliday

2011 - Gold Medal Small Winemakers Show, Sydney International Wine Show - Top 100

2010 - 96 points James Halliday

2009 - 95 points James Halliday

2008, 2007 and 2006 - 94 points James Halliday



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