



Hentley Farm

Barossa Valley
Wines

2012 'The Beast'

Like the fabled character, the Beast is big and bold, yet has a beautiful soft side...

Selected from a single block high on the hill, where the soils are shallow and the sunlight is even, you can expect the Beast to exhibit great concentration of flavour and richness, with soft

Variety

100% Shiraz

Background

Like all great vineyard sites, this block's expression of rich fruit and ripe, supple tannins result from the interaction between two key variables: soil and microclimate. Red clay loam topsoil overlying massive clay with bluestone at depth allow the creation of naturally low yields with intensive flavours. The block's position is elevated and enjoys long, even sunlight exposure, further intensifying the aromatic and flavour profile.

Vintage

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start for the growing season ahead with a lush and vibrant canopy. Fantastic climatic conditions were the key to the 2012 vintage. Mild days and cool nights with timely rainfall events were the highlight.

Harvested: 18th - 27th February 2012

Crop Yield: 3.0 t/Ha (1.2 t/a)

Winemaking

The fruit was crushed, de-stemmed and left on skins in open top fermenters for 8-10 days. After an early heat spike a slow fermentation was achieved with temperatures ranging from 15-18C, cap management included a combination of open pump-overs and hand plunging. Once fermentation was completed the wine was basket pressed to a combination of new (70%) and old French barrels, where it underwent natural malolactic fermentation. The wine was then returned to oak to mature for 22 months. No fining or filtration was used in the production of this wine. - Winemaker, Andrew Quin

Profile

On the nose the wine has black olive, tapenade, and blackberries with truffle-like earthy aromas. Black fruits persist on the palate; particularly blackberries teeming from the mid palate. Tannin profile is prominent, particularly at the front, but does not detract from the great length.

Bottled: 6 February 2014

Drink: now - 2044

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|-------------------|-----|------|-----|----|------|
| Analysis: Alcohol | 15% | Acid | 6.9 | pH | 3.56 |
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Reviews & Accolades

- 2012 vintage - 94 points Wine Spectator, 95+ points Wine Advocate, 96 points James Halliday
- 2011 vintage - 92 points Wine Spectator, 91 points Wine Advocate, 94 points James Halliday
- 2010 vintage - 95+ points Wine Advocate, 95 points James Halliday
- 2009 vintage - 92 points Wine Spectator, 93+ points Wine Advocate, 95 points James Halliday
- 2008 vintage - 93 points Wine Spectator, 94+ points Wine Advocate, 96 points James Halliday
- 2007 vintage - 94 points Wine Advocate, 94 points James Halliday
- 2006 vintage - 94 points Wine Advocate, 95 points James Halliday
- 2005 vintage - 92 points Wine Advocate, 94 points James Halliday
- 2004 vintage - 93 points Wine Advocate, 95 points James Halliday
- 2003 vintage - 95 points Wine Advocate, 93 points James Halliday

