



Hentley Farm

Barossa Valley
Wines

2013 '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 19th

Yield: 3.8t/Ha

Vintage

2013- Well-below average winter rainfall and warm conditions in early spring resulted in an early start to the growing season with budburst two weeks earlier than the long-term average. These conditions continued through flowering and for the remainder of the growing season with only 4.5 mm rainfall recorded over the period. This resulted in low crop levels with great intensity in both colour and flavour.

Winemaking

Wet Viognier skins were added at the crusher at a rate of 3%. 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 out to a combination of new (40%) and old French barrels where it underwent natural malolactic fermentation. A total of 18 months in oak. - Winemaker, Andrew Quin

Profile

Complex perfume of apricot, passionfruit, quince, jasmine, plum and red berries - strawberry and raspberry. These aromas are emulated on the palate and supported by soft even tannins with a full mid palate and great length.

Bottled: 10 September 2014

Drink: now - 2024

Analysis:	Alcohol	14.0%	Acid	7.1	pH	3.52
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Reviews & Accolades

- 2013 - 92 points Wine Spectator, 92 points Wine Advocate, 97 points James Halliday
- 2012 - 93+ points Wine Advocate, 97 points James Halliday
- 2011 - Wine Spectator 91 points, 92+ Wine Advocate, 90 points James Halliday
- Gold Medal Small Winemakers Show, Sydney International Wine Show - Top 100
- 2010 - 94+ points Wine Advocate, 96 points James Halliday
- 2009 - 92 points Wine Advocate, 95 points James Halliday
- 2008 - 93 points Wine Spectator, Wine Advocate 91 points, 94 points James Halliday
- 2007 - 92 points Wine Advocate, 94 points James Halliday
- 2006 - 96 points Wine Spectator, 94 points James Halliday

