



Hentley Farm

Barossa Valley
Wines

2016 '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.

Vintage

2016 - A dry winter and early spring was relieved by 60mm of rain in the first week of November. Consistently warm conditions through late spring and early summer provided ideal ripening conditions with no disease pressure, also bringing expected harvest dates forward. Warmth through December and most of January was followed by a 60mm rain event in the last week of January. This, along with a long spell of mild temperatures provided the vines with some relief. The result was a slowing of sugar ripening and thus providing increased flavour development. Harvest dates mostly returned to normality and the balance of seed and flavour ripeness was the best I have seen since 2010. - Winemaker, Andrew Quin

Harvested : 24th February 2016

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

Peach, apricot and florals provide the lift while surrounded by blue and red fruits, white pepper and peaty earth sitting further in the background. This complex combination of flavours continues onto the palate with the blue/red fruits playing the leading role. Bright acid and tannin drive provide great focus down the middle, bright fruits providing the framework. Soft, expressive and complex.

Bottled: 9th September 2017

Drink: now - 2030

Analysis:	Alcohol 14.5%	Acid 6.4	pH 3.6	RS Dry
------------------	---------------	----------	--------	--------

Reviews & Accolades

- 2015 - 96 points James Halliday
- 2014 - 95 points James Halliday, 93 points Wine Spectator
- 2013 - 97 points James Halliday, 92 points Wine Advocate , 92 points Wine Spectator
- 2012 - 97 points James Halliday, 93+ points Wine Advocate
- 2011 - 90 points James Halliday, 92+ points Wine Advocate, Gold Medal Small Winemakers Show, Sydney International Wine Show - Top 100
- 2010 - 96 points James Halliday, 94+ points Wine Advocate

