



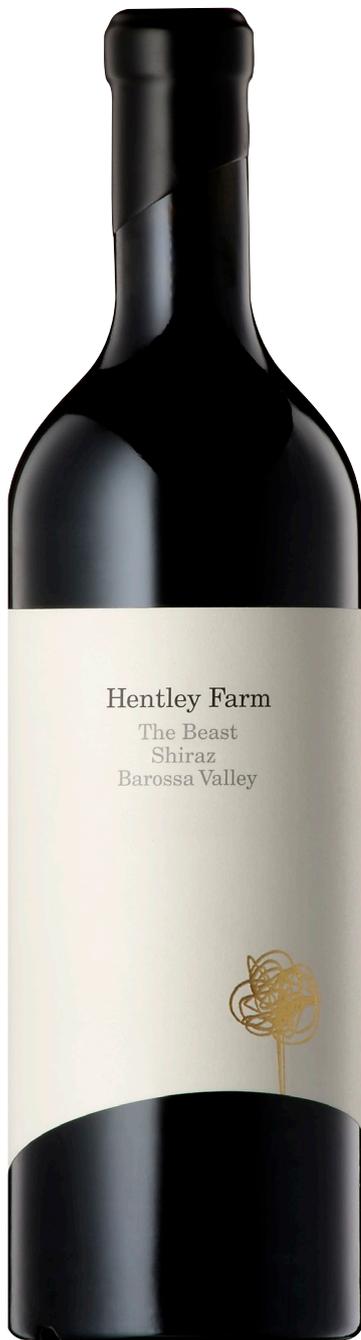
Hentley Farm

www.hentleyfarm.com.au

2016 The Beast Shiraz

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 grippy tannins.



Hentley Farm
The Beast
Shiraz
Barossa Valley

VINTAGE

Leading up to the 2016 vintage, 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.

ANDREW QUIN, Winemaker.

VINEYARD

As it is with 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. 25-30 cm of Red clay loam topsoil overlying shattered limestone allowing 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.

WINEMAKING

The fruit was de-stemmed & 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 (60%) and 2nd use French barrels, where it underwent natural malolactic fermentation. The wine spent a total of 22 months maturation in oak. No fining or filtration were used in the production of this wine.

PROFILE

Rich fruit combines with an array of spices and dark chocolate on this dense nose. Traditional Beast tannins line the front of the palate with Christmas pudding and forest berries through the middle creating layers of luscious fruit and intensity. Spices and chocolate return in the back to provide length that competes with the best vintages of this wine.

REVIEWS & ACCOLADES

James Halliday	Wine Advocate
2016 - 95 points	2013 - 95+ points
2015 - 96 points	2012 - 95+ points
2014 - 97 points	2008 - 94+ points
2013 - 95 points	
2012 - 96 points	Wine Spectator
2011 - 94 points	2013 - 94 points
2010 & 2009 - 95 points	2012 - 94 points
2008 - 96 points	2008 - 93 points

HARVEST DATE

25th Feb - 1st March

VARIETY

100% Shiraz

BOTTLED

January 2018