



Hentley Farm

www.hentleyfarm.com.au

Black Beauty Sparkling Shiraz (disgorged 2018)

Some say life is full of beauty but we think there's always room for a little more!

The best sparkling Shiraz will display a rich flavour profile while retaining an air of elegance and restraint, and thus our Beauty block provided the perfect fruit source for our Black Beauty Sparkling Shiraz.

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, and a 2-3 week later harvest.

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/day) was employed to ensure softness of palate. It was then basket pressed to a combination of new (35%) and old French barrels where it underwent natural malolactic fermentation. The wine spent an average of 25 months maturation in oak followed by secondary fermentation in bottle. The wine spent 12 months on lees before being disgorged in November 2018. Andrew Quin - Winemaker

PROFILE

Aromas of blackberry, blackcurrant, cured meat, and freshly baked bread dominate the nose. These notes translate to the palate, and further complexity is created by supporting flavours of plum and Turkish Delight. Soft tannins are well integrated and complimented by a fine, even bead. Balanced acidity provides great length, freshness and a dry finish.



REVIEWS & ACCOLADES

James Halliday
2016 - 93 points
2015 - 90 points
2014 - 95 points

VARIETY

97% Shiraz
3% Viognier

DISGORGED

November 2018

ENJOY

Now until 2028