

2017 'The Beast' Shiraz

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...



ANDREW QUIN
Winemaker

Variety | Blend

100% Shiraz

Pre-Vintage

Rainfall: Very wet Winter | Consistent Spring rainfall
Temperature: Cool to warm Spring to early Summer
Upshot: Balanced vines | Slow development | Late flowering and fruit set | Later expected harvest dates

Vintage

Rainfall: Rain event in early February | Dry thereafter
Temperature: Mild Summer temperatures
Upshot: Delayed harvest | Outstanding flavour development | High natural acidity | Wines of poise and balance

Vineyard

D Block: Shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated eastern aspect | Long even sunlight
Upshot: Rich ripe fruit | Supple tannins | Intense aromatic and flavour profile

Winemaking

Fermentation: De-stemmed | Left on skins for 8-10 days | Slow ferment at 18-22°C | Open pump-overs and hand plunging | Basket pressed
Oak: French: 60% new, 40% seasoned | Natural malolactic fermentation | 22 months maturation
Tech. Analysis: Alcohol: 15.0% | pH: 3.55 | Acid: 7.0g/L | RS: <1.0g/L

Noteworthy Dates

Harvested: 8th March–23rd March 2017 | **Bottled:** January 2019 | **Released:** October 2019 | **Enjoy:** Now to 2047

Sensoral Information

Profile: Forest Berries | Dark Chocolate | Black Olive
Texture: Prominent tannins | Exceptional palate length | Powerful | Robust

Characteristics

Animal: East-African Lion
Vehicle: Chevrolet Camaro
Musical: Tenor Tuba



Hentley Farm

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