

# 2017 'The Beauty' Shiraz

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.

## Accolades

James Halliday  
97 points



## Variety | Blend

97% Shiraz, 3% Viognier

## 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

**B Block:** Deep red clay loam | Eastern bank of Greenock Creek | Low topographical position | Shaded morning | North-south oriented rows  
**Upshot:** Cool temperatures | Ripe yet elegant fruit | Soft tannins | Lifted aromatics

## Winemaking

**Fermentation:** De-stemmed | Combined with wet Viognier skins | 1/3 fermented off skins in oak | 2/3 chilled with 1-2 pump-overs per day | Basket pressed  
**Oak:** 35% new, 65% seasoned | Natural malolactic fermentation | 16 months maturation  
**Tech. Analysis:** Alcohol: 14.5% | pH: 3.59 | Acid: 6.8g/L | RS: <1.0g/L

## Noteworthy Dates

**Harvested:** 16th March 2017 | **Bottled:** November 2018 | **Released:** October 2019 | **Enjoy:** Now to 2037

## Sensoral Information

**Profile:** Blue Fruits | Red Fruits | White Pepper | Florals  
**Texture:** Bright acid | Soft mid-palate tannins | Expressive and complex

## Characteristics

**Animal:** Arabian Horse  
**Vehicle:** Mercedes AMG GT  
**Musical:** Harp

ANDREW QUIN  
Winemaker



## Hentley Farm

CNR GERALD ROBERTS & JENKE RDS,  
SEPPELTSFIELD S.A. 5355 AUSTRALIA  
SALES@HENTLEYFARM.COM.AU | +61 8 8333 0241