

# HENTLEY FARM THE BEAST SHIRAZ 2015



## Wine Introduction

Like 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. Red clay loam topsoil overlying massive clay with bluestone at depth allow 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.

## Tasting Notes

Richness and intensity are the defining characters of this traditional Beast aromatic, where dark fruits, Christmas pudding and liquorice stick fill the nose. Flavours mirror the aromatic profile, balanced here by the combination of grippy tannin throughout and freshness of acidity. Powerful and robust, clearly a Beast for the Hentley Farm traditionalist.

## Winemaker Vinification Notes

"The fruit was de-stemmed and 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 15-18°C. 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 old 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." – Winemaker, Andrew Quin

## Winemaker Vintage Notes

2015 – "Heavy rainfall in June and early July provided an exciting start to the season but was followed by extremely dry conditions throughout spring and early summer resulting in budburst and flowering up to 3 weeks early. Although these dry conditions were a concern it was somewhat tempered by cool conditions through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32°C days and cool nights down to 10°C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout." – Winemaker, Andrew Quin.

## Wine Information

<b>Country:</b>	Australia
<b>Region:</b>	Barossa Valley
<b>Winemaker:</b>	Andrew Quin
<b>Grape:</b>	100% Shiraz
<b>Alcohol:</b>	15.5%
<b>Total Acidity:</b>	6.90g/L
<b>pH:</b>	3.55
<b>Closure:</b>	Cork and wax
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Awards

2014 - 97 Points - James Halliday
2013 - 95 Points - James Halliday
2012 - 96 Points - James Halliday
2011 - 94 Points - James Halliday
2010 - 95 Points - James Halliday
2009 - 95 Points - James Halliday
2008 - 96 Points - James Halliday
2006 - 95 Points - James Halliday