

HENTLEY FARM THE BEAUTY SHIRAZ 2014



Wine Introduction

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.

Tasting Notes

Incredibly lifted and complex perfume of florals, stone fruits and tropical fruits including jasmine, peach, satsuma plum, passionfruit, quince. These aromas are emulated on the palate which is full, yet soft and supported by elegant tannins, great length and well integrated oak.

Winemaker Vinification Notes

"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 (1-2/day) was employed to ensure the softness of palate for which The Beauty is known. It was then basket pressed to a combination of new (40%) and old French barrels where it underwent natural malolactic fermentation. The wine spent a total of 18 months maturation in oak. No fining or filtration were used in the production of this wine." – Winemaker, Andrew Quin

Winemaker Vintage Notes

2014 – "Solid rainfall through June and July filled the soil profile and Valley thus providing a great start to the growing season. This was followed by a dry spring combined with unusually high winds at flowering. These conditions continued on through summer until the middle of February when a significant rainfall event signalled the end of summer and a return to mild days. This last minute reprieve from the heat was critical for the vintage, resulting in slowed ripening and therefore increased opportunity for flavour development. One of the most unique Barossa vintages in recent history, and in my opinion will prove to be one of Hentley Farm's best." – Winemaker, Andrew Quin

Wine Information

Country:	Australia
Region:	Barossa Valley
Winemaker:	Andrew Quin
Grape:	97% Shiraz, 3% Viognier (skins)
Alcohol:	15.0%
Total Acidity:	7.60g/L
pH:	3.48
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Awards

2014 - 95 Points - James Halliday
2013 - 97 Points - James Halliday
2012 - 97 Points - James Halliday
2010 - 96 Points - James Halliday
2009 - 95 Points - James Halliday
2008 - 94 Points - James Halliday
2007 - 94 Points - James Halliday
2006 - 94 Points - James Halliday