

# HENTLEY FARM THE BEAUTY SHIRAZ 2015



## 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

Peach, apricot and florals provide the lift while surrounded by blue and red fruits, white pepper and peaty earth sitting further in the background. This complex combination of flavours continues onto the palate with the blue/red fruits playing the leading role. Bright acid and tannin drive provide great focus down the middle, bright fruits providing the framework. Soft, expressive and complex.

## 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

2015 – Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer, resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods 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.

## Wine Information

<b>Country:</b>	Australia
<b>Region:</b>	Barossa Valley
<b>Winemaker:</b>	Andrew Quin
<b>Grape:</b>	97% Shiraz, 3% Viognier (skins)
<b>Alcohol:</b>	14.5%
<b>Total Acidity:</b>	6.40g/L
<b>pH:</b>	3.60
<b>Closure:</b>	Screwcap
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Awards

2015 - 96 Points - James Halliday
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