



Hentley Farm

Barossa Valley
Wines

2008 'The Beauty'

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 tad of Viognier, the Beauty displays complex lifted aromatics, along with the softness and subtlety befitting a wine of this name.



Variety

Shiraz (co-fermented with Viognier) - Single estate

Vineyard

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, and a 2-3 week later harvest.

- Vineyard Manager, Greg Mader

Vintage

2008 - A reasonably dry and warm growing season, with a late spike in ripening occurring from mid-February to early March and an extreme heat wave in late March. Overall, ideal conditions for ripening and producing some of the most concentrated fruit flavours our vineyard has ever created.

Area: 1.2 ha

Yield: 6.75t/ha

Harvested : March 10

Winemaking

A small Viognier component (3%) was added to the Shiraz at receipt into the winery. The fruit was destemmed, crushed and left to ferment on skins for 7 days. Limited open pump overs were used to ensure soft extraction. The wine was then pressed into French oak barrels (50% new and 50% old), where it underwent malolactic fermentation and maturation for 16 months. - Winemaker, Andrew Quin

Profile

This wine exhibits great aromatics, showing typical Shiraz aromas of blackberry and licorice combined with underlying floral notes and spicy clove. The palate is true to the Hentley Farm range and wine style, with soft tannins, balance and fruit intensity. Specific flavours mirror those displayed in the aromatic profile.

Blended & bottled: November 2009

Drink: now - 2020+

Analysis:	Alcohol 15.0%	RS 0.5g/L	Acid 7.0	pH 3.5
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Reviews & Accolades

2008 - 94 points James Halliday; 94 points Ray Jordan; 93 points Wine Spectator

2007 - 94 points James Halliday

2006 - 94 points James Halliday

2005 - 95 points James Halliday