



Hentley Farm

Barossa Valley
Wines

2009 '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

2009 – Average winter conditions and a problem free spring saw a return to late September bud-burst. After above average rainfall in December and a short-lived heat wave in early February, we had some of the best late season growing conditions seen in the last decade. This resulted in harvest dates 2 - 3 weeks later than the previous 2 years and wines of astonishing quality.

Area: 1.2 ha

Yield: 6.75t/ha

Harvested : March 10

Winemaking

Following an initial temperature spike, 1/3 of the wine was drained off into barrel and put through primary fermentation and malolactic fermentation in oak to retain fresh aromatics, palate softness and add complexity. 3% Viognier pressings were added to the remainder during fermentation, following which the wine was pressed out to a combination of new (50%) and old French barrels where it underwent natural malolactic fermentation. It was then racked off lees and returned to wood to mature for a total of 16 months. – Winemaker, Andrew Quin

Profile

The aromatic is dominated by lifted dark berry fruits, combined with hints of white pepper and floral notes that are evidence of the 3% Viognier co-fermented in this wine. The palate leads you from the luscious front palate fruit sweetness through to the dry savoury tannins of this cool growing site and a back palate full of dark fruit balanced out by light oak intergration.

Bottled: 12 November 2010

Drink: now - 2020+

Analysis:	Alcohol 14.6%	Acid 5.96	pH 3.5
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Reviews & Accolades

2009 - 95 points James Halliday

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

2007 and 2006 - 94 points James Halliday

2005 - 95 points James Halliday

