



Hentley Farm

Barossa Valley
Wines

2011 'The Beast'

Like the fabled character, the Beast is big and bold, yet has a beautiful soft side...

Selected from a single block high on the hill, where the soils are shallow and the sunlight is even, you can expect the Beast to exhibit great concentration of flavour and richness, with soft grippy tannins.

Variety

100% Shiraz

Background

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. - Vineyard Manager, Greg Mader

Vintage

The cool rainy conditions of the 2011 vintage resulted in harvest dates four weeks later than the previous growing season. The positive of this was the impact on flavour development. The extended ripening period allowed for the development of more complex and elegant aromatics and overall flavour ripeness occurring at lower sugar concentration, resulting in crisp wines with great aromatic intensity.

Winemaking

The wine was basket pressed to a combination of new (60%) and old French (40%) barrels where it underwent natural Malolactic fermentation facilitated by regular lees stirring. Once Malolactic fermentation was complete the wine was racked off lees and returned to oak. Individual parcels were kept separate for the first 16 months before being blended and returned to oak for the last 6 months of maturation. A total of 22 months in oak – Winemaker, Andrew Quin

Profile

This complex wine combines aromatics of dark blueberry and blackberry with secondary aromas of choc mint, spice, nutmeg and creamy vanillin. The front and sides of the palate are lined with soft grippy tannins that lead to a mid-palate filled with flavours of dark fruits, cigar box, cedar, black olives and dark chocolate. Persistent tannins fill the back palate and combine with perfectly balanced fruit and oak layers providing incredible length.

Bottled: 5 February 2013

Drink: now - 2030+

Analysis:	Alcohol	14.6%	Acid	6.7	pH	3.59
------------------	---------	-------	------	-----	----	------

Reviews & Accolades

2011 vintage - 94 points James Halliday
 2010 & 2009 vintages - 95 points James Halliday
 2008 vintage - 96 points James Halliday, 94+ points Wine Advocate, 93 points Wine Spectator
 2006 & 2004 vintages - 95 points James Halliday
 2007 & 2005 vintages - 94 points James Halliday
 2003 vintage - 95 points Robert Parker, Wine Advocate

