



Hentley Farm

Barossa Valley
Wines

2010 '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 touch 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

2010 – Apart from a short and early heat-wave in November and two short temperature spikes in January, the 2010 vintage was smooth sailing throughout. Above average winter rainfall (the best levels in 5 years), average to warm Spring temperatures, constant sunlight exposure and dry conditions saw a return to early harvest dates, and late season conditions were ideal. Possibly the best vintage seen by Hentley Farm so far.

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 (40%) 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 18 months. – Winemaker, Andrew Quin

Profile

Complexity, softness and aromatic lift have always been the key characteristics of The Beauty, and this vintage is no different. The dominant aromatic of black fruit combines with a complex array of aromas such as macerated berries, white flowers, spicy clove, chocolate and vanillin. The palate is incredibly soft, even and consistent, providing the perfect balance of fruit, acid, tannin and oak.

Bottled: 29 October 2011

Drink: now - 2020+

Analysis:	Alcohol 14.4%	Acid 6.9	pH 3.54
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Reviews & Accolades

2010 - 96 points James Halliday
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

