



Hentley Farm

Barossa Valley
Wines

2012 '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.

Vintage

2012 - Great winter rainfall left the soil profile full which allowed the vines to have a great start to the growing season ahead with a lush and vibrant canopy. Fantastic climatic conditions were the key to the 2012 vintage. Mild days and cool nights with timely rainfall events were the highlight.

Winemaking

Wet Viognier skins were added at the crusher at a rate of 3%. 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 out to a combination of new (40%) and old French barrels where it underwent natural malolactic fermentation. A total of 18 months in oak. – Winemaker, Andrew Quin

Profile

Hints of peppery dark berries provide highlights to the otherwise traditional Beauty aromatics of rose petals, violets, peach and apricots. On the palate light fine tannins fill the middle and are surrounded by a silky texture with obvious creamy red fruits. Flavours of liquorice, anise and vanillin linger in the mouth. As always, The Beauty is a soft 'melt in your mouth' wine that surprises with its complexity and length.

Bottled: 2 September 2013

Drink: now - 2023

Analysis:	Alcohol 14.8%	Acid 6.8	pH 3.64
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Reviews & Accolades

- 2011 - Gold Medal Small Winemakers Show, Sydney International Wine Show - Top 100
- 2011 - 90 points James Halliday
- 2010 - 96 points James Halliday
- 2009 - 95 points James Halliday
- 2008, 2007 and 2006 - 94 points James Halliday

