



# Hentley Farm

Barossa Valley  
Wines

## 2011 '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

97% Shiraz co-fermented with Viognier (3%) - 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

The cool rainy conditions of the 2011 vintage resulted in harvest dates four weeks later than the previous growing season. 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

Wet Viognier skins were added at the crusher at a rate of 3%. After an initial temperature spike 1/3 of the wine was put in barrels for the remainder of fermentation. The balance was chilled and returned over the skins and 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. Following fermentation it was racked off lees and returned to wood to mature for a total of 18 months. - Winemaker, Andrew Quin

### Profile

A complex nose combined with an elegance and finesse that is evidence of a cool/extended ripening period. Bright blueberry and raspberry aromatics are combined with more savoury elements of black olive, pepper and fennel as well as a slight floral lift. Sweet juicy fruit fill the front of the mouth and lead to a mid and back palate that provide a seamless mix of sweet fruit and oak. Look for layers of flavour through the back and hints of pepper, olive and eucalypt that add intrigue. Soft and elegant throughout.

Bottled: 4 September 2012

Drink: now - 2022

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

2011 - Gold Medal Small Winemakers Show, Sydney International Wine Show - Top 100

2010 - 96 points James Halliday

2009 - 95 points James Halliday

2008, 2007 and 2006 - 94 points James Halliday

