



# Hentley Farm

Barossa Valley  
Wines

## 2015 '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. 25-30 cm of Red clay loam topsoil overlying shattered limestone allowing 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.

### Vintage

2015 – Heavy rainfall in June and early July provided an exciting start to the season but was followed by dry conditions throughout spring and early summer, resulting in budburst and flowering up to three weeks early. These dry conditions were somewhat tempered by cooler periods through December and the first half of January. A rainfall incident of 70mm in mid-January pushed sugars back and was followed by perfect warm ripening conditions with 30-32C days and cool nights down to 10C persisting for 2 weeks. These conditions resulted in a fast late ripening curve that has produced rich vibrant fruit throughout.

Harvested: 25th February - 1st March 2015

### Winemaking

The fruit was de-stemmed and left on skins in open top fermenters for 8-10 days. After an early heat spike, a slow fermentation was achieved with temperatures ranging from 15-18C. Cap management included a combination of open pump-overs and hand plunging. Once fermentation was completed the wine was basket pressed to a combination of new (60%) and old French barrels, where it underwent natural malolactic fermentation. The wine spent a total of 22 months maturation in oak. No fining or filtration were used in the production of this wine. Winemaker - Andrew Quin

### Profile

Richness and intensity are the defining characters of this traditional Beast aromatic, where dark fruits, Christmas pudding and liquorice stick fill the nose. Flavours mirror the aromatic profile, balanced here by the combination of grippy tannin throughout and freshness of acidity. Powerful and robust, clearly a Beast for the Hentley Farm traditionalist.

Bottled: January 2016

Drink: now - 2035

Analysis: Alcohol 15.5% Acid 6.9 pH 3.55 Sugar Dry (<1.0g/L)

### Reviews & Accolades

- 2015 vintage - 96 points James Halliday
- 2014 vintage - 97 points James Halliday
- 2013 vintage - 95 points James Halliday, Barons of Barossa Grand Cellar Selection Trophy, 95+ points Wine Advocate, 94 points Wine Spectator
- 2012 vintage - 96 points James Halliday, 95+ points Wine Advocate, 94 points Wine Spectator
- 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

