



Hentley Farm

Barossa Valley
Wines

2009 '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 (clone 1654) - Single block

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

2009 – Average winter conditions and a problem free spring saw a return to late September bud-burst. After above average rainfall in December and a short-lived heat wave in early February, we had some of the best late season growing conditions seen in the last decade. This resulted in harvest dates 2 - 3 weeks later than the previous 2 years and wines of astonishing quality.

Area: 2.04ha

Yield: 5.0 t/ha

Harvested : March 10

Winemaking

The fruit was crushed, destemmed and left on skins to ferment for 8 days, before the wine was basket pressed into French barrels (80% new and 20% old) where it underwent natural malolactic fermentation. It was then racked off lees and returned to oak for 22 months. No fining or filtration were used in the production of this wine. – Winemaker, Andrew Quin

Profile

The dominant aromatic of dark forest berries combines with complex aromas of liquorice, mixed spice, nutmeg and vanillin. The front and sides of the palate are lined with ripe grippy tannins that lead to a mid-palate filled with flavours of dark fruits, cigar box, cedar and chocolate. Persistent tannins fill the back palate and combine with perfectly balanced fruit and oak layers providing incredible length.

Bottled: 14 January 2011

Drink: now - 20+ years

Analysis:	Alcohol 14.6%	Acid 7.3	pH 3.51
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Reviews & Accolades

2009 - 95 points James Halliday, winner of the Edinburgh Shiraz Challenge

2008 - 96 points James Halliday; 94+ points Wine Advocate, 93 points

Wine Spectator, Winner of the Trophy 'Best Shiraz 2008 or younger' at the Marananga Wine Show 2010

2006 & 2004 - 95 points James Halliday

2007 & 2005 - 94 points James Halliday

2003 - 95 points Robert Parker

