



Hentley Farm 2007 The Beast Shiraz

Barossa Valley
Single vineyard

The Vineyard

Situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley. The vines are grown predominately on red clay loam soils overlaying shattered limestone. These well drained soils create very low yielding vines which help produce concentrated, full flavoured and structured wines with impeccable balance. The vineyard though relatively small has nineteen blocks of Shiraz with varying aspects, clones and trellis systems to provide diversity and complexity. The vineyard is managed with minimal intervention in respect to water, herbicides, fertilisers (where our preference is for organic) and fungicides (no pesticides are used). The 2007 vintage is from vines planted in the 90's on their own roots using the clone 1654. This wine is sourced predominately from one block, grown on a high eastern facing slope, this block benefits from the ideal combination of even sunlight exposure, shallow soils and good drainage. It is planted in a north/south direction and has a single cordon VSP canopy.

The Season and The Winemaking

The 2007 growing season created challenging growing conditions with strong winds during flowering, low late winter and early spring rainfall and warm temperatures in early summer creating naturally occurring low yields, ideal for the concentration of flavour created in the Hentley Farm range. Some shoot and bunch thinning of slower ripening grapes was carried out at veraison (when the grape colour developed to red) in January. This block of Shiraz yielded less than 1 tonne per acre and was harvested on the 23rd Feb, the fruit was then crushed and fermented on skins for approximately 10 days in an open-top fermentation vessel. Cap management involved a combination of extensive hand plunging and pump-over's to ensure extraction of The Beast's trademark supple tannins. The wine completed secondary fermentation in new French oak Barrels (Saint Martin & Damy), and then matured for just over 16 months. It was blended in October and bottled in December 2008.

The Wine

As the name suggests, this wine is big in colour, flavour and aroma. Aromas of dark rich berries such as Blackberry and Mulberry lead you to the underlying aromas of dark mocha, chocolate and vanillin. The palate displays ripe supple tannins, dark fruits and perfect oak integration. The wine is drinking well now but you can expect it to age for 15+ years.

Alcohol: 15.0% **pH:** 3.7 **TA:** 6.5 **Residual Sugar:** 1.5 g/l

Oak: 100% new French Barrels (Saint Martin & Damy)

Bottling date: December 2008