



Hentley Farm

Barossa Valley
Wines

2010 '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. 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

2010 – Apart from a short and early heat-wave in November and two short temperature spikes in January, the 2010 vintage was smooth sailing throughout. Above average winter rainfall (the best levels in 5 years), average to warm Spring temperatures, constant sunlight exposure and dry conditions saw a return to early harvest dates, and late season conditions were ideal. Possibly the best vintage seen by Hentley Farm so far.

Area: 2.04ha

Yield: 6.16 t/ha

Harvested : 22 Febuary

Winemaking

The wine was pressed out to a combination of new (70%) and old French (30%) barrels where it underwent natural Malolactic fermentation facilitated by regular lees stirring. Once Malolactic fermentation was complete the wine was racked off lees and returned to oak. Individual parcels were kept separate for the first 18 months before being blended and returned to oak for the last 4 months of maturation. A total of 22 months in oak – Winemaker, Andrew Quin

Profile

Strong dark fruits of plum and blackberry provide the rich inky aromatic profile expected in the Beast, combining with an array of chocolates and savoury spices. These rich inky fruits flow from nose through to mouth, filling the entire palate where supple/ripe fruit tannins combine with oak driven dusty notes that provide complexity. As always with the Beast, layers of beautifully balanced fruit and oak fill out the back palate and provide fantastic length. Overall, a hugely rich and intense palate with the underlying soft side for which the Hentley Farm vineyard is known. An outstanding vintage for wines of this style, and the 2010 Beast certainly won't let you down! Drink now or in the next 20 - 30 years.

Bottled: 14 January 2012

Drink: now - 20+ years

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| Analysis: | Alcohol 15% | Acid 7.2 | pH 3.5 |
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Reviews & Accolades

2010 & 2009 vintages - 95 points James Halliday

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

2006 & 2004 vintages - 95 points James Halliday

2007 & 2005 vintages - 94 points James Halliday

2003 vintage - 95 points points Robert Parker, Wine Advocate

