



Hentley Farm

Barossa Valley
Wines

2010 The Black Beauty

Sparkling Shiraz

Some say life is full of beauty but we think there's always room for a little more. The best sparkling shirazes display a rich flavour profile while retaining an air of elegance and restraint, and thus our Beauty block provided the perfect fruit source.

Variety

Shiraz (co-fermented with Viognier) - 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

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.

Winemaking

Wet viognier skins were added to 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 a 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 28 months. The wine then spent 12 months on yeast lees before being disgorged in August 2013 – Winemaker, Andrew Quin

Profile

The Black Beauty provides a unique mix of savoury, spice and fruit. Rich Christmas pudding aromatics are almost overtaken by earthy pepper, liquorice, fennel, black olive and ground coffee. This complex blend follows through to the palate where red fruits such as cherry combine with milk chocolate and olives. The palate provides a balance between acid, sweetness and tannin with all components getting their chance to shine.

Disgorged: 1st September 2013

Drink: now - 2025

Analysis:	Alcohol 14 %	Acid 7.0	pH 3.39
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