



## **2007 Hentley Farm “The Beauty” Shiraz** Barossa Valley – Single vineyard

### **The Vineyard**

Situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley, our vineyard (though relatively small) has more than ten blocks of Shiraz with varying aspects, clones and trellis systems to provide diversity and complexity. The 2007 vintage is from vines planted in the 90's on their own roots using the clone 1654. It is a blend of two blocks, our lowest block, literally on the banks of the creek on the deepest soils and with a double cordon trellis, and our highest block, grown on shallow red clay loam and a single cordon VSP. They are planted in a north/south direction on western and eastern facing slopes respectively.

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 is managed with minimal intervention in respect to water, herbicides, fertilisers (where our preference is for organic) and fungicides (no pesticides are used).

### **The Season and The Winemaking**

The 2007 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. Both blocks of Shiraz yielded less than 1.5 tonnes per acre. The first block was harvested on the 22<sup>nd</sup> Feb, and was crushed and fermented on skins, the second block was harvested on the 8<sup>th</sup> March and was crushed and co-fermented with 5% Viognier. Cap management involved light hand plunging and pump-over's to ensure softness and elegance. The wine completed secondary fermentation in new (50%) and old (50%) 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**

This wine exhibits great aromatic potential, showing typical Shiraz aromas of blackberry and licorice combined with underlying floral and muscat-like characters. The palate is true to the Hentley Farm range and wine style, with soft tannins, balance and fruit intensity. Specific flavours mirror those displayed in the aromatic profile.

The wine is drinking well now but you can expect it to age for ten or more years.

**Alcohol:** 15.0%      **pH:** 3.6      **TA:** 6.5      **Residual Sugar:** 1 g/l

**Reviews and Accolades:** Rated 94 points ('Outstanding') by James Halliday