

2019 'Black Beauty' Sparkling Shiraz

SPARKLING SHIRAZ IS A TRADITIONAL BAROSSA INDULGENCE, AND OUR BEAUTY BLOCK IS THE PERFECT FRUIT SOURCE TO PRODUCE THIS HOMAGE TO THE STYLE; RICH IN FLAVOUR WITH A DELIGHTFUL AIR OF ELEGANCE.



Variety | Blend

97% Shiraz, 3% Viognier

Vineyard

B Block: Deep red clay loam | Eastern bank of Greenock Creek | Low topographical position | Shaded Morning | North-south oriented rows
Upshot: Ripe yet elegant fruit | Soft tannins | Lifted aromatics

Winemaking

Primary

Fermentation: De-stemmed | Combined with wet Viognier skins (3%) | ½ fermented off skins in oak | ¾ chilled with 1-2 pump-overs per day | Basket pressed

Oak: French – 35% new, 65% old | Natural malolactic fermentation | 25 months maturation

Secondary

Fermentation: In bottle post yeast inoculation | 12 months on lees

Tech. Analysis: Alcohol: 14.5% | pH: 3.59 | Acid: 6.8g/L | RS: <1.0g/L

Noteworthy Dates

Disgorged: November 2019 | **Released:** December 2019 | **Enjoy:** Now to 2029

Sensoral Information

Profile: Blackberry | Blackcurrant | Plum | Turkish Delight | Cured Meat | Freshly Baked Bread

Texture: Fine, even bead | Soft tannins | Balanced acidity | Dry finish

Characteristics

Animal: Red-bellied Black Snake

Vehicle: Ferrari F8 Spider

Musical: Timpani Drum

ANDREW QUIN
Winemaker



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