

# 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

## 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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