

The Beast Shiraz 2019

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...



Hentley Farm
The Beast
Shiraz
Barossa Valley

Variety | Blend

100% Shiraz

Pre-Vintage

Rainfall: Average Winter and Spring rainfall | Low Summer rainfall
Temperature: Cool Spring leading to warm summer
Upshot: Low crops | Return to standard flowering and fruit set | Frost and hail events

Vintage

Rainfall: No rainfall during the vintage period
Temperature: Warm conditions throughout
Upshot: Fast ripening conditions | Condensed vintage | Intense flavours and tannin | Wines of power and structure

Vineyard

D-Block: Shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated eastern aspect | Long even sunlight
Upshot: Rich ripe fruit | Supple tannins | Intense aromatic and flavour profile

Winemaking

Fermentation: De-stemmed | Left on skins for 8-12 days | Open pump-overs and hand plunging | Basket pressed
Oak: French – 60% new, 40% 2nd use | Natural malolactic fermentation | 22 months maturation
Tech. Analysis: Alcohol – 15.3% | pH – 3.50 | Acid – 7.0g/L | RS – <1.0g/L

Noteworthy Dates

Harvested: 20th February - 1st March 2019 | **Bottled:** January 2021 | **Released:** October 2021

Sensorial Information

Profile: Black fruit | Spiced plum | Dark chocolate | Cigar box
Texture: Grippy tannins | Exceptional palate length | Powerful | Great oak integration

Characteristics

Animal: East-African Lion
Vehicle: Chevrolet Camaro
Musical: Tenor Tuba

ANDREW QUIN
Winemaker



Hentley Farm

CNR GERALD ROBERTS & JENKE RDS,
SEPPELTSFIELD S.A. 5355 AUSTRALIA