

The Beast Shiraz 2020

2025 CELLAR RELEASE

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 rainfall | Dry conditions from spring through to summer
Temperature: High winds at flowering | Hot late spring and early summer leading to average summer temperatures
Upshot: Inconsistent flowering and fruit set | Low crops

Vintage

Rainfall: Early February rain event | Dry otherwise
Temperature: Warm days and cool nights
Upshot: Consistent ripening conditions | Perfect extended flavour development | High natural acid | Intense flavours and vibrancy of fruit

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 – 15.0% | pH – 3.60 | Acid – 6.7g/L | RS – <1.0g/L

Noteworthy Dates

Harvested: 6th March – 14th March 2020 | Bottled: January 2022 | Released: October 2022

Sensorial Information

Profile: Blackberry | Dark fruits | Macadamia | Dark chocolate
Texture: Soft and round tannin structure | Rich | Expressive yet restrained

Characteristics

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


ANDREW QUIN
Winemaker



Hentley Farm

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