



HENTLEY FARM
**THE BEAUTY
SHIRAZ**

BAROSSA VALLEY
2023 VINTAGE



SEPELTSFIELD VINEYARD

The Beauty, a fitting partner to the Beast, is a wine of elegance...

Grown on the coolest block on the property and co-fermented with a touch of Viognier, the Beauty displays complex lifted aromatics, along with the softness and subtlety befitting a wine of this name.

HENTLEY FARM WINES
CORNER OF GERALD ROBERTS & JENKE ROADS
SEPELTSFIELD SA 5355

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (97%), VIOGNIER (3%).

PRE-VINTAGE

RAINFALL: Winter (consistent) | Spring (above average).
TEMPERATURE: Mild Spring and early Summer | No extreme heat.
UPSHOT: Consistent flowering and fruit set | Healthy canopy.

VINTAGE

RAINFALL: Summer (below average) | Autumn (light).
TEMPERATURE: Days (mild - average) | Nights (cool).
UPSHOT: Delayed ripening conditions | Gradual & extended flavour accumulation | Great natural acidity.

SEPELTSFIELD VINEYARD

B-BLOCK: Deep red clay loam | Eastern bank of Greenock Creek
Low topographical position | Shaded mornings |
North-South oriented rows.
UPSHOT: Ripe yet elegant fruit | Soft tannins | Lifted aromatics.
HARVEST: 20 March - 04 April

WINEMAKING

FERMENTATION: De-stemmed | Combined with wet Viognier skins (3%) | 1/3 fermented off skins in oak | Basket pressed
CELLARING: DRINK NOW TO 2034+

SENSORIAL

PROFILE: Blueberry | White florals | White pepper | Sage.
TEXTURE: Soft & subtle | Lovely fruit drive | Soft tannin | Seamlessly integrated oak.

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