



HENTLEY FARM
THE BEAST
SHIRAZ

BAROSSA VALLEY
2023 VINTAGE



SEPPELTSFIELD VINEYARD

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

Selected from a single block high on the estate peak, where the soils are shallow and exposure to sunlight is long, the Beast embodies a powerful concentration of flavour and bold richness. Structured with soft grippy tannin and balanced with enticing complexity, a robust wine befitting of this name.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (100%)

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.

SEPPELTSFIELD VINEYARD

BLOCK: D-BLOCK
VINEYARD: Very shallow red clay loam overlying shattered limestone | North-south oriented rows | Elevated Eastern aspect | Long, even sunlight.
UPSHOT: Reduced natural vine vigour | Intense and rich.
HARVEST: 23 MARCH - 14 APRIL 2023

WINEMAKING

FERMENTATION: De-stemmed | 10-12 days on skins | Open pump-overs
Basket pressed | French oak (60% new, 40% seasoned)
Natural malolactic fermentation | 22 months maturation.
CELLARING: DRINK NOW TO 2035+

SENSORIAL

PROFILE: Mulberry | Cedar | Blackberry | Vanilla bean.
TEXTURE: Fine grained tannin | Well-structured | Integrated oak.

RELEASE OCTOBER 2025