



HENTLEY FARM
BLACK BEAUTY

SPARKLING SHIRAZ
2024 DISGORGED



SEPPELTSFIELD VINEYARD

Sparkling Shiraz is a traditional Barossa indulgence, and our Seppeltsfield Vineyard is the perfect fruit source to produce this homage to our iconic Beauty style; rich in flavour with a delightful air of elegance.

Ripe, soft, and lifted, this rare beauty is favourite to share during the festive season celebrations.

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

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

VARIETAL SHIRAZ (100%)

SEPPELTSFIELD VINEYARD

EASTERN BLOCKS: Deep red clay loam | Low topographical position | Shaded mornings | North-south oriented rows.

UPSHOT: Ripe yet elegant fruit | Soft tannins | Lifted aromatics.

WINEMAKING

PRIMARY

FERMENTATION: De-stemmed | Basket-pressed with soft extraction.

OAK:

100% French oak (35% new) | Natural malolactic fermentation | 24 months average maturation.

SECONDARY

FERMENTATION: In bottle | Traditional method.

DISGORGED: OCTOBER 2024

TECH ANALYSIS: Alcohol 14.5% | pH: 3.50 | Acid: 6.6g/L | RS 15.0g/L

SENSORIAL

PROFILE: Blackberry | Mulberry | Cinnamon Quill | Freshly Baked Brioche | Star Anise

TEXTURE: Fine, even bead | Soft tannins | Balanced acidity
Plush fruit | Dry finish

RELEASE NOVEMBER 2024