



HENTLEY FARM

THE BEAUTY

SHIRAZ

BAROSSA VALLEY
2024 VINTAGE



SEPPELTSFIELD 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
SEPPELTSFIELD SA 5355

KEITH HENTSCHKE
PROPRIETOR

ANDREW QUIN
CHIEF WINEMAKER

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

PRE-VINTAGE

RAINFALL: Winter (below average) | Spring (below average).
TEMPERATURE: Mild Spring and early Summer | No extreme heat.
UPSHOT: Balanced canopies and crop levels.

VINTAGE

RAINFALL: Summer (below average) | Autumn (below average).
TEMPERATURE: Days (warm) | Nights (cool).
UPSHOT: Compressed vintage | Fast late ripening curve
Powerful wines.

SEPPELTSFIELD 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: 24 - 27 February 2024.

WINEMAKING

FERMENTATION: De-stemmed | Combined with wet Viognier skins (3%)
Basket pressed
OAK: 1/3 fermented off skins in oak
CELLARING: Drink now to 2034+

SENSORIAL

NOSE: Floral | Blue Fruit | Cherry | Musk Stick | Peppercorn.
PALATE: Bright acidity | Powdery Tannins | Savoury palate.

RELEASE: AUGUST 2026