



HENTLEY FARM
THE BEAST
SHIRAZ

BAROSSA VALLEY
2024 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 tannins 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 (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

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, rich fruit.
HARVEST: 16 February to 2 March 2024

WINEMAKING

FERMENTATION: De-stemmed | 10-12 days on skins | Open pump-overs Basket pressed |
FERMENTATION: French oak (60% new, 40% seasoned) | Natural malolactic fermentation | 22 months' maturation.
CELLARING: DRINK NOW TO 2036+

SENSORIAL

PROFILE: Dark | Mocha | Cocoa | Cardamom
TEXTURE: Great length | Layered

RELEASE OCTOBER 2026