



HENTLEY FARM  
**THE BEAUTY  
SHIRAZ**

BAROSSA VALLEY  
**2022 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 HENTSCHE  
PROPRIETOR

ANDREW QUIN  
CHIEF WINEMAKER

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

**PRE-VINTAGE**

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

**VINTAGE**

RAINFALL: Summer (below average) | Autumn (light).  
TEMPERATURE: Days (cool - below average) | Nights (cool).  
UPSHOT: Mild, even consistent ripening conditions | Gradual & dense flavour accumulation | High natural acid.

**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: 03 - 17 MARCH 2022

**WINEMAKING**

FERMENTATION: De-stemmed | Combined with wet Viognier skins (3%) | 1/3 fermented off skins in oak | Basket pressed  
TECH ANALYSIS: Alcohol 14.8% | pH: 3.55 | Acid: 6.0g/L | RS <1.0g/L  
CELLARING: DRINK NOW TO 2034+

**SENSORIAL**

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

**RELEASE** FEBRUARY 2023