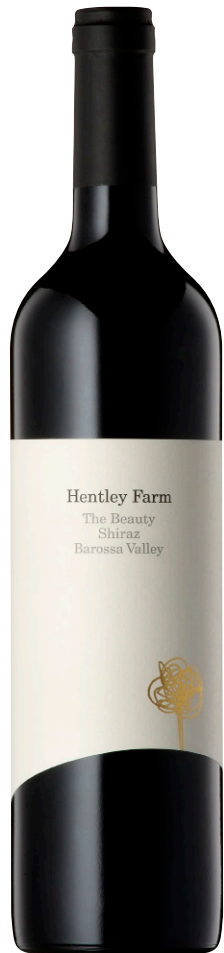


# 2018 'The Beauty' Shiraz

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.

## Accolades

Marananga Wine Show 2020  
Gold



## Variety | Blend

97% Shiraz, 3% Viognier

## Pre-Vintage

**Rainfall:** Late Winter rainfall | Consistent Spring rainfall  
**Temperature:** Warm Spring to early Summer  
**Upshot:** Healthy leaf canopies | Hot Summer protection | Slow development

## Vintage

**Rainfall:** Dry Summer and Autumn  
**Temperature:** Hot January and February | Mild Autumn  
**Upshot:** Delayed and extended harvest | Vibrant colours and powerful fruit | Wines of power and elegance

## Vineyard

**B Block:** Deep red clay loam | Eastern bank of Greenock Creek | Low topographical position | Shaded Morning | North-south oriented rows  
**Upshot:** Ripe yet elegant fruit | Soft tannins | Lifted aromatics

## Winemaking

**Fermentation:** De-stemmed | Combined with wet Viognier skins (3%) | 1/3 fermented off skins in oak | 2/3 chilled with 1-2 pump-overs per day | Basket pressed  
**Oak:** French - 35% new, 65% old | Natural malolactic fermentation | 18 months maturation  
**Tech. Analysis:** Alcohol - 14.5% | pH - 3.57 | Acid - 7.0g/L | RS - <1.0g/L

## Noteworthy Dates

**Harvested:** 27th February - 14th March 2018 | **Bottled:** November 2019 | **Released:** October 2020

## Sensorial Information

**Profile:** Blue Fruits | Raspberry liquorice | Vanilla bean | Raw cocoa | Florals | Graphite  
**Texture:** Vibrant acid | Mid-palate tannin focus | Expressive and complex

## Characteristics

**Animal:** Arabian Horse  
**Vehicle:** Mercedes AMG GT  
**Musical:** Harp

ANDREW QUIN  
Winemaker



## Hentley Farm

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