



## **2006 Hentley Farm "The Beauty" Shiraz**

Barossa Valley – Single vineyard

### *The Vineyard*

Situated among rolling hills on the banks of Greenock Creek at Seppeltsfield in the Barossa Valley. The vines are grown on red clay loam soils, generally overlaying shattered limestone and lightly rocked slopes with little top soil. These well drained and gnarly soils, along with Western and Eastern facing slopes that benefit from being in a rain shadow, create very low yielding vines which help produce concentrated, full flavoured and full-bodied well structured and balanced wines. The vineyard though relatively small has more than ten blocks of Shiraz with varying aspects, clones and trellis system to provide diversity and complexity. The vineyard is managed with minimal intervention in respect to water, herbicides, fertilisers (where our preference is for organic) and fungicides (no pesticides are used). The 2006 vintage is from vines planted last century on their own roots (that is without using a rootstock) with the clone 1654 and Old clone. They are planted North South mostly on double cordon (3ft between top and bottom cordons) on a Western facing slope.

### *Grape growing and Winemaking*

The 2006 vintage conditions were great for the concentrated style of reds which Hentley Farm naturally produces. The 2005 spring was moderately wet but the rains did not progress with any significance into summer and consequently avoiding any potential over vigorous vine growth. The few rains which did fall during summer did not cause any damage. Ripening conditions varied from mild to warm to hot. The few hot days kept berry size extremely small and minimized the amount of water in the berries at harvest and resulted in ultra concentrated flavours.

Some shoot and bunch thinning of slower ripening grapes were carried out at veraison (when the grape colour developed to red) in January. The grapes yielded less than 2.5 tonnes per acre at harvest

The grapes were picked in late March, crushed and left on skins to ferment for about ten days. The wine completed primary fermentation in a combination of new 35% and old French oak barriques, (new oak 70%Damy and 30% St Martin). After 12 months another 25% of the wine went again to new French oak (70% St Martin and 30% Damy) for about 8 months.

### *The Wine*

97% Shiraz, 3% Viognier

This is a big, rich, full bodied Shiraz which has maintained a level of elegance, enhance by a tad of Viognier and high quality French oak. The nose shows rich fruit cake with lashings of dark Belgium chocolate and spice. On the palate there is an explosion of rich chocolate truffles and dark fruits, smooth and seamless it is like drinking silk sheets.

The wine is drinking well now but you can expect it to age for ten or more years.

100% grade 1, 49mm cork

Alcohol: 15.0%

Residual Sugar: 0.3 g/l

Oak: 30% new; 70% older French for 20 months

Wine not filtered before bottling

Bottling date: December 2007