

HENSCHKE



PRODUCER PROFILE

Estate owned by: Stephen and Prue Henschke
Winemaker: Stephen Henschke, Johann Henschke
Total acreage under vine: 260
Estate founded: 1868
Region: South Australia
Country: Australia

Henschke Henry's Seven 2017

WINE DESCRIPTION

The shiraz, grenache, mataro, viognier blend is a tribute to Henry Evans who planted the first vineyard of seven acres at Keyneton in 1853. He quickly developed a reputation for producing the best wines in the southern colony. Following Henry's death in 1868, his widow Sarah exercised her temperance convictions by closing the winery and uprooting all the winegrapes. This blend highlights the historical introduction of southern French and Spanish varieties to South Australia in those early pioneering days and reflects the history, religion and culture of the Barossa.

From multiple vineyards across Eden Valley and Barossa Valley, the Barossa.

Viognier co-fermented with shiraz; grenache and mataro fermented separately. Matured in 10% new and 90% seasoned French hogsheads for 10 months prior to blending and bottling.

TASTING NOTES

Deep garnet with violet hues. A striking bouquet of ripe plum, raspberry, blueberry and notes of blackberry intertwine with savoury notes of cracked black pepper, flowering herbs, fresh tarragon and bay leaf. Dark plum, berry compote, rhubarb and raspberry flavours lead to a peppery mid-palate of vibrant red berry acidity and fine-grained tannins, finishing with lingering flavours of mulberry and black pepper.

FOOD PAIRING

Rollata di Vitello ai Funghi

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards across the Barossa
Soil composition:	Grey/brown clays, red-brown earth and yellow sands to sandy loam over gravel and bedrock
Elevation:	898-1,640 feet
First vintage of this wine:	2001
Average Wine Age:	20 years

WINEMAKING & AGING

Varietal composition:	73% Shiraz, 17% Grenache, 5% Mourvèdre, 5% Viognier
Fermentation container:	Traditional open-top concrete fermentation tanks
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Hogsheads
Type of oak:	French
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.5
Residual sugar:	1.1 g/L
Acidity:	5.9 g/L