

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 2015

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.

65% shiraz, 20% grenache, 10% mataro and 5% viognier grapes grown from multiple vineyards across Eden Valley and Barossa Valley, the Barossa.

Viognier co-fermented with shiraz; grenache and mataro fermented separately. Matured in seasoned French hogsheads for 10 months prior to blending and bottling. The 2015 vintage has provided stunning signature regional varieties that show extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.

TASTING NOTES

Deep crimson with purple hues. Complex aromas of spiced plums, ripe raspberries and perfumed florals are complemented by savoury notes of crushed marjoram, cracked black pepper, beef stock and licorice. On the palate, rich spiced plum flavours combine with ripe red berries, followed by a lift of black pepper and anise spice on the mid-palate; a soft and textural mouthfeel showing both depth and elegance, finishing with wonderfully fine, silky tannins.

FOOD PAIRING

RIB FILLET WITH EGGPLANT PUREE

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
Harvest time:	19 February-16 March
First vintage of this wine:	2001
Average Wine Age:	20 years

WINEMAKING & AGING

Varietal composition:	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:	0.8 g/L
Acidity:	6.2 g/L