

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 Hill of Grace 2012

WINE DESCRIPTION

Over 165 years ago Johann Christian Henschke came from Silesia to settle and build his farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the now famed Hill of Grace vines were more than 50 years old. They were planted around the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery

The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, that sit at an altitude of 400m, with an average rainfall of 520mm. Hill of Grace is a unique, delineated, historic single vineyard that lies opposite a beautiful old Lutheran church, which is named after a picturesque region in Silesia known as Gnadenberg, meaning 'Hill of Grace'.

Cyril Henschke made the first single-vineyard shiraz wine from this vineyard in 1958 from handpicked grapes vinified in traditional open-top fermenters. Matured in 58% new and 42% seasoned (85% French and 15% American) hogsheads for 18 months prior to blending the separate parcels from the vineyard and bottling.

TASTING NOTES

Very deep crimson with violet hues. Captivating briary blackberry and mulberry aromatics lead to alluring exotic five spice, star anise and black peppercorn, with herbaceous notes of thyme and dried basil, supported by slight gamey hints. The palate has incredible length and purity, with a focussed core of blackberry and plum fruit, wrapped by beautifully integrated layers of silky tannins that linger endlessly with flavours of sage leaf and blackcurrant skin.

VINEYARD & PRODUCTION INFO

Vineyard name:	Hill of Grace Vineyard
Soil composition:	Alluvial sandy loam over clay
Elevation:	1,312 feet
Harvest time:	19 March-4 April
First vintage of this wine:	1958
Average Wine Age:	100 year average - oldest vines 150 years

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	Traditional open-top concrete fermentation tanks
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Hogsheads
Type of oak:	French and American
Length of aging before bottling:	18 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	1.1 g/L
Acidity:	6.3 g/L