

HENSCHKE



PRODUCER PROFILE

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

Henschke Johann's Garden 2014

WINE DESCRIPTION

Named as a tribute to the early Barossa Lutheran pioneers, many of whom carried the first name of Johann. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. Barossa growers traditionally referred to their vineyard as their garden, from the German Weingarten. This blend is just one of those blessings.

The traditions and culture have survived to this day, including the winemaking techniques used in this grenache blend. It is produced from low-yielding, old, gnarled, dry-grown bush and trellised vines on limestone soils from selected vineyards. 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.

Grenache, mataro and shiraz vinified separately. Matured in seasoned French hogsheads for 9 months prior to blending and bottling.

TASTING NOTES

Vibrant crimson with garnet hues. Intense and alluring aromas of fresh raspberries, dark plums and cumquat are complemented beautifully by savoury nuances of mace, nutmeg, cracked black pepper, anise and Dutch licorice. The palate is pure and concentrated with ripe raspberry and dark plum flavours balanced by hints of chicory, candied orange and black pepper; complex layers of texture, minerality and fine-grained velvety tannins with an exceptionally long finish.

FOOD PAIRING

RAG PASTA WITH FOREST MUSHROOMS, BROCCOLINI, PEAS, ALMONDS & GOATS CURD

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards from the Barossa Valley
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:	5 March-1 April
First vintage of this wine:	1996
Average Wine Age:	80 years

WINEMAKING & AGING

Varietal composition:	5% Shiraz
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:	9 months