

# 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 Keyneton Euphonium 2014

### WINE DESCRIPTION

The Barossa hills village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the early settlers, and was home to the Henschke Family Brass Band and the Henschke winery. The Henschke Family Band was founded in 1888 by Paul Gotthard Henschke and later led by third-generation Paul Alfred Henschke, and featured wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet. The B flat euphonium, a large brass wind instrument, was made by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. The instruments were imported by musical entrepreneur, Carl Engel of Adelaide in the late 1900s and have been lovingly restored and remain in the Henschke family

Achallenging season with excellent quality but very low yields.

Matured in 15% new and 85% seasoned (92% French and 8% American) oak hogsheads for 18 months prior to blending and bottling.

### TASTING NOTES

Very deep crimson with red hue. Alluring and spicy aromas of red currant, Plum, red liquorice and black pepper with herbaceous layers of bramble, sage and rosemary. Concentrated and elegant flavors of succulent red currant and blue berry fruits are balanced with black pepper and a hint of violet florals, while a clean line of acidity and fine-grained tannins add length and texture.

### FOOD PAIRING

Roasted lamb rack, eggplant, olives and preserved lemon.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Grey/brown clays, red-brown earth and yellow sands to sandy loam over gravel and bedrock
Elevation:	898-1,640 feet
Average Wine Age:	50 years

### WINEMAKING & AGING

Varietal composition:	57% Shiraz, 26% Cabernet Sauvignon, 12% Merlot, 5% Cabernet Franc
Fermentation container:	Traditional open-top concrete fermentation tanks
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Hogsheads
Type of oak:	American and French
Length of aging before bottling:	18 months

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	0.7 g/L
Acidity:	6.3 g/L