

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 2018

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 86% French and 14% American (33% new, 67% seasoned) hogsheads for 18 months prior to blending and bottling. The Henschke vineyards are nurtured under biodynamic principles.

TASTING NOTES

Dark crimson in color, with deep garnet hues. A concentrated array of aromas of mulberry, blackberry and dark plum indicate the richness to come, while savory and complex notes of charcuterie, cedar, sage and five spice tease the senses. Plush and velvety on the palate, the wine has intense fruit concentration with plum, red currant, blackberry and anise flavors, yet an enchantingly elegant and refined structure. Layers of silky tannins reveal the impressive depth of the wine before giving way to an incredibly long finish.

VINEYARD & PRODUCTION INFO

Vineyard name:	Hill of Grace Vineyard
Soil composition:	Alluvial sandy loam over clay
Elevation:	1,312 feet
Year vineyard planted:	~1860
Harvest time:	March 17-26, 2015
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:	3.46
Acidity:	5.73 g/L