

# 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 Cyril Henschke Cabernet Sauvignon 2018

### WINE DESCRIPTION

This wine carries the name of Stephen's father, Cyril Henschke (1924-1979), as a tribute to one of Australia's outstanding winemaking pioneers, renowned for old-vine single-vineyard and quality varietal table wines. Cyril planted cabernet sauvignon at Henschke's Eden Valley vineyard in the 1960s.

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration.

Matured in 20% new and 80% seasoned French hogsheads for 18 months prior to blending and bottling.

The grapes are from vines which are managed using biodynamic principles grown on the Henschke Eden Valley vineyard.

### TASTING NOTES

Deep crimson in color. Spicy and perfumed aromas of red and blackcurrant, mulberry and cassis, with nuances of violet and dried herbs, forest moss and hints of cigar box and cedar.

Concentrated flavours of black and blue berry fruits, ripe mulberry and blackcurrant are complemented by rich cedar and mocha, while balanced acidity and finely structured tannins provide focus and depth, for a beautiful, lingering finish.

### FOOD PAIRING

Wagyu Rump Cap with Crispy Tofu Pickled Radish and Eel Sauce

### VINEYARD & PRODUCTION INFO

Vineyard name:	Eden Valley Vineyard
Soil composition:	Sandy loam over gravel and bedrock with patches of clay
Elevation:	1,640 feet
First vintage of this wine:	1978
Average Wine Age:	30 years

### WINEMAKING & AGING

Varietal composition:	99% Cabernet Sauvignon, 1% Cabernet Franc
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:	18 months

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.56
Acidity:	6.5 g/L