

Henschke,

## `Mount Edelstone` Eden Valley Shiraz 2015

Eden Valley, South Australia, Australia

# HENSCHKE



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Stephen Henschke</b>
Closure	<b>Vinolok</b>
ABV	<b>14.5%</b>
Acidity	<b>6.3g/L</b>
Wine pH	<b>3.48</b>
Notes	<b>Sustainable, Vegetarian, Practising Biodynamic, Vegan</b>

### PRODUCER

The Henschke family have been making wine at their estate in the Eden Valley since 1868. Fifth-generation winemaker Stephen Henschke took over running the winery in 1979. Together with his viticulturist wife Prue, they have taken their two single vineyards, Hill of Grace and Mount Edelstone, and transformed them into two of Australia's most sought-after wines. Through a combination of great viticulture from Prue, who is at the forefront of re-introducing native plants into their vineyards to improve biodiversity, and winemaking from Stephen, they have built upon their inheritance and turned this traditional producer into one that is celebrated all around the world.

### VINEYARDS

The 16 hectare Mount Edelstone vineyard, situated at 400 metres above sea level in the Eden Valley, was planted in 1912 by Ronald Angas, a descendant of George Fife Angas, who founded South Australia. Unusual for its time, only Shiraz was planted. First bottled a single-vineyard wine in 1952 by Cyril Henschke, Mount Edelstone is the longest continuously produced single-vineyard Shiraz in Australia. The ancient 500-million-year-old soils are deep red-brown clay-loam to clay, resulting in low yields from over 100 year-old dry-farmed, ungrafted centenarian vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops. Three quarters of the vines are trained on a Scott Henry trellis to increase sun exposure and promote earlier ripening; the remainder are on original two-wire trellises to allow a drooping canopy and reduce shoot vigour.

### VINTAGE

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 growing season after four vintages with below average yields. Spring was dry, followed by a very mild, dry summer with no disease pressure. Fruit developed higher natural acidity and incredible flavour and colour concentration. The coolest January in 11 years started with a dry, warm and windy first week, until a welcome rainfall of 60-75 millimetres. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-farmed vineyards. The mild weather from February provided for perfect ripening and harvest conditions. Mount Edelstone was harvested between 10th and 19th March. The 2015 vintage produced stunning and elegant Shiraz, with extraordinary flavour, purity of fruit and acid balance.

### VINIFICATION

Shiraz grapes from 103 year-old vines were hand harvested in the cool of the morning. Individual blocks of this single vineyard were picked separately and remained so throughout the vinification process until the final assemblage was made. Once in the winery, the grapes were destemmed and lightly crushed into small, concrete, open-top fermenters, before being 'headed-down'. The fermentations were controlled with pump-overs being performed twice daily. After approximately 7-10 days and just prior to reaching dryness, the fermentations were gently pressed to barrel with the primary fermentation finishing in 78% French and 22% American oak (22% new and 78% seasoned) hogshead barrels. The wine aged for 18 months before assemblage and bottling, with the wine remaining in bottle for two years before its release.

## LIBERTY WINES

## **TASTING NOTES**

Very deep crimson in colour. Distinctive Mount Edelstone Shiraz aromas of sage and crushed black pepper lead to spiced plum and black cherry characters, enveloped by crushed herbs with cedar nuances. Vibrant, wild forest berries are layered beautifully into a rich and elegantly textured palate with fine velvety tannins and lingering notes of black pepper and sage for an extremely long finish.