



Henschke,

`Mount Edelstone` Eden Valley Shiraz 2016

Eden Valley, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Vinolok
ABV	14.5%
Acidity	6.58g/L
Wine pH	3.48
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Biodynamic, Practising Organic, Vegan

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

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old vines. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality. 2016 is the 64th release of Mount Edelstone.

VINIFICATION

Shiraz grapes from the 104-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 blend was made. Once in the winery, the grapes were destemmed and lightly crushed into small, concrete, open-top fermenters. A submerged cap was performed in order to manage a slow tannin extraction. The fermentations were controlled with pump-overs being performed twice daily. After 7-10 days and just prior to reaching dryness, the fermentations were gently pressed to barrel with the primary fermentation finishing in 80% French and 20% American oak (19% new and 81% seasoned) hogshead barrels. The wine was aged in barrel for 18 months before blending and bottling. It was then aged for a further three years in bottle prior to its release.

TASTING NOTES

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and star anise are interwoven with vibrant plum, blackberry and blueberry, and gentle notes of tarragon and cedar. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry and plum, layered with sage, black pepper and star anise. The finish is beautifully balanced, with long, velvety tannins and excellent depth.