

Henschke,

`Hill of Grace` Eden Valley Shiraz 2016

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Vinolok
ABV	14.5%
Acidity	5.83g/L
Wine pH	3.43
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 eight hectare Hill of Grace vineyard is situated four kilometres north west of Henschke Cellars beside the beautiful Gnadenberg Lutheran Church at an altitude of 400 metres. 'Gnadenberg' means 'Hill of Grace' in German. First planted in 1860, it was purchased by second-generation Paul Gotthard Henschke in 1891, but it was not until 1958 that winemaker Cyril Henschke made the first single-vineyard Shiraz from the grapes grown here. The red-brown earth over a deep, silty loam has excellent moisture holding capacity for these old, ungrafted, dry grown vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops. The original vines, known affectionately as the 'Ancestors' are now approximately 160 years old. They grow alongside a small section of 'Centenarians' (vines over 100 years), and 35 year old vines, which are all planted on their own rootstock.

VINTAGE

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and fruit-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.

VINIFICATION

Grapes 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. Once in the winery, the grapes were destemmed and lightly crushed into traditional, 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 85% French and 15% American oak (29% new and 71% seasoned) hogshead barrels. The wine aged for 18 months in oak before assemblage and bottling. It was aged for a further three years in bottle before release.

LIBERTY WINES

TASTING NOTES

Deep crimson in colour with violet hues. Lifted, exotic aromas of star anise, bay leaf and fennel frame the dark blackberry, mulberry and redcurrant notes. The palate is rich, plush and concentrated with amazing depth and complexity from succulent plum, blackberry and blueberry through to an exotic array of flavours, supported by elegant cedar undertones. Bright acidity provides freshness and structure, while layers of fine, silky tannins result in an elegant finish with exceptional length.