

Henschke,

`Mount Edelstone` Eden Valley Shiraz 2017

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Screwcap
ABV	14.5%
Acidity	6.4g/L
Wine pH	3.59
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 an elevation of 400 metres in the Eden Valley, was planted in 1912. Unusual for its time, only Shiraz was planted. First bottled as a single-vineyard wine in 1952, Mount Edelstone is the longest continuously produced single-vineyard Shiraz in Australia. The ancient soils are deep red-brown clay-loam, resulting in low yields from over 100 year-old dry-farmed, ungrafted vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and cover crops. Three quarters of the vines are trained on a Scott Henry trellis, the remainder are on original two-wire trellises.

VINTAGE

A wet winter provided a good foundation for Henschke's dry-farmed old vines. A cool, wet spring followed which delayed flowering. The summer months were mild with frequent rainfall. This allowed the grapes to reach full physiological maturity. Despite the year being much wetter than usual, significant rainfall events largely missed the Eden Valley. A mild period of ripening finished with the harvest starting in mid April. This cool but exceptional vintage produced wines with precision and character, reflecting the purest expression of both variety and vineyard.

VINIFICATION

Grapes were hand harvested in the cool of the morning. Individual blocks were picked separately and remained so until blending. 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 86% French and 14% American oak (26% new and 74% 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

Medium garnet with crimson. Intense aromas of blackcurrant, blackberry, blueberry, with lifted notes of sage, bay leaf, black pepper, anise and hints of cedar. The palate is rich and complex with well-defined blackberry, mulberry, red plum and black currant fruit, layered with sage and black pepper, all carried by fine-grained, mature, velvety tannins for an almost endless finish.

LIBERTY WINES