

Henschke,

**`Hill of Roses` Eden Valley Shiraz 2016**

Eden Valley, South Australia, Australia



## 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 in to one that is celebrated all around the world.

## VINEYARDS

'Hill of Roses' is the product of younger (27-year-old) Shiraz vines grown in the iconic Henschke Hill of Grace vineyard in the Eden Valley. From a plot named Post Office Block 3, the vines are dry grown and low yielding, but considered too young for inclusion in the 'Hill of Grace' blend. However, the quality of the grapes warrants a separate bottling. The vineyards are farmed following organic and biodynamic practices and harvesting is done by hand. The name 'Hill of Roses' is a tribute to Johann Gottlieb Rosenweig, one of the early German Lutheran settlers in the Eden Valley, the name Rosenweig translating as 'rose twig'.

## 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.

## VINIFICATION

Upon arrival at the winery, the grapes were rigorously sorted to ensure that only those in the most pristine condition made it into the wine. The grapes were gently crushed in the historic open-top fermenters and underwent daily pump overs and punch downs with wooden header boards. Once fermented to dryness, the wine was pressed off the skins and transferred to French oak hogsheads - 30% new, 70% seasoned - where it matured for 18 months before blending and bottling.

## TASTING NOTES

Deep crimson with violet hues. Multi-layered aromas of spicy star anise, black pepper, sage, bay and tarragon add complexity to blueberry, mulberry, blackberry and black plum, violets and cedar. Concentrated flavours of spicy, crushed mulberry, blueberry and black pepper are balanced by gentle acidity and velvety, layered tannins creating depth, structure and excellent length.

Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Stephen Henschke</b>
Closure	<b>Vinolok</b>
ABV	<b>14.5%</b>
Acidity	<b>6.11g/L</b>
Wine pH	<b>3.45</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Practising Biodynamic, Practising Organic, Vegan</b>