

Henschke,

`Cyril Henschke` Eden Valley Cabernet Sauvignon 2018

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties

- 65% Shiraz**
- 23% Cabernet Sauvignon**
- 9% Cabernet Franc**
- 3% Merlot**

Winemaker	Stephen Henschke
Closure	Vinolok
ABV	14.5%
Acidity	6.2g/L
Wine pH	3.65
Bottle Sizes	75cl

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

In 1966, Cyril Henschke purchased 32 hectares of land on Cranes Range Road, two kilometres west of Henschke Cellars at 500 metres above sea level. Here he planted the Henschke Eden Valley vineyard, predominantly with Riesling and Shiraz, on a north-facing slope made up of sandy loam soils over gravel and bedrock, with patches of clay. Other varieties, including Cabernet Sauvignon, were added over the years. Cyril bottled his first Cabernet Sauvignon from this vineyard in 1976. This cool, elegant wine was named after him as a tribute when he passed away in 1979.

VINTAGE

A moderately wet winter combined with average spring conditions meant that the vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer led to the potential for near-average yields. Late December became warm and dry, ensuring healthy canopies with low disease pressure. The summer months of January and February were typically warm and dry, characterised by above-average overnight temperatures. The old-vine vineyards coped well with the warm nights, their deep roots able to withstand the warming and drying effect on the topsoil, maturing the balanced crops as autumn approached. March and April provided light and warmth to the Eden Valley which led to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely healthy grapes arrived in the fermenters.

VINIFICATION

Grapes were hand-harvested in the cool of the morning. This single vineyard was divided up into separate parcels with top, middle and bottom of the slope picked separately. Each parcel remained separate 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 French oak (10% new and 90% seasoned) hogshead barrels. The wine matured for 18 months in oak before blending and bottling. The wine was aged in bottle for a further two years before its release.

LIBERTY WINES

TASTING NOTES

Deep garnet with garnet hues. Lively and fragrant aromas of crushed flowering herbs, violets, briary blackberry, plum, black cherry and cassis, with subtle forest and cedar notes. A rich, supple and complex palate of dark forest berries, dark chocolate, cooking spices and liquorice, interlaced with fresh acidity and a long, savoury finish of fine-grained tannins.