

Henschke,

`Mount Edelstone` Eden Valley Shiraz 2018

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Screwcap
ABV	14.5%
Acidity	6.47g/L
Wine pH	3.54
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 in to 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 used. Three quarters of the vines are trained on a Scott Henry trellis, the remainder on original two-wire trellises.

VINTAGE

A moderately wet winter was followed by average spring conditions. Ideal flowering conditions in late spring/early summer lead to the potential for average yields. Late December was warm and dry ensuring healthy canopies with low disease pressure. The summer months were typically hot and dry but extreme heat periods were shorter than in recent memory. March and April provided the light and warmth which lead to full and balanced maturity across all varieties. The 2018 vintage will be considered a standout of the decade.

VINIFICATION

Fruit from the 106-year-old vines were hand harvested in the early morning. Individual blocks were picked separately and remained so throughout the vinification process until final blending. In the winery, grapes were destemmed and lightly crushed into small, concrete, open-top fermenters. A submerged cap was performed to manage a slow tannin extraction. The fermentations were controlled with pump-overs twice daily. After 7-10 days just prior to reaching dryness, the fermentations were gently pressed to barrel with the primary fermentation finishing in 77% French and 23% American oak (27% new and 73% seasoned) hogshead barrels. The wine was aged in barrel for 20 months before blending and bottling. It was then aged for a further three years in bottle prior to release.

TASTING NOTES

Medium garnet with crimson hues. Intense and evocative aromas of briary blackcurrant, blackberry, blueberry, with lifted notes of sage, bay leaf, crushed flowering herbs, 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, black pepper and bay leaf, and carried by fine-grained, mature, velvety tannins for an almost endless finish.

LIBERTY WINES

