



Henschke,

`Mount Edelstone` Eden Valley Shiraz 2018

Eden Valley, South Australia, Australia



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 400 metres above sea level in the Eden Valley, was planted in 1912 by Ronald Angas, a descendant of George Fife Angas, who founded South Australia. Unusual for its time, only Shiraz was planted. First bottled as a single-vineyard wine in 1952 by Cyril Henschke, Mount Edelstone is the longest continuously produced single-vineyard Shiraz in Australia. The ancient 500-million-year-old soils are deep red-brown clay-loam to clay, resulting in low yields from over 100 year-old dry-farmed, ungrafted centenarian vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops. Three quarters of the vines are trained on a Scott Henry trellis to increase sun exposure and promote earlier ripening; the remainder are on original two-wire trellises to allow a drooping canopy and reduce shoot vigour.

VINTAGE

A moderately wet winter combined with average spring conditions meant that vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer lead to the potential for near-average yields. Late December became warm and dry and ensured healthy canopies with low disease pressure. The summer months of January and February were typically hot and dry but extreme heat periods were shorter than in recent memory, characterised instead by well above-average overnight temperatures. March and April provided the light and warmth which lead to full and balanced maturity being achieved across all grape varieties. All in all, the 2018 vintage will be considered a standout of this decade.

VINIFICATION

Shiraz grapes from the 106-year-old vines 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 until the final blend was made. Once in the winery, the 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 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 its release.

TASTING NOTES

Medium garnet with crimson hues. Intense and evocative aromas of briary black currant, 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.