

Henschke,

`Henry's Seven` Barossa Shiraz/Grenache/Mataro/Viognier 2021

Barossa, South Australia, Australia



Grape Varieties	72% Shiraz 12% Mataro 3% Viognier
Winemaker	Stephen Henschke
Closure	Screwcap
ABV	14.5%
Acidity	6.1g/L
Wine pH	3.58
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

This blend is a tribute to Henry Evans, who planted the first vineyard of seven acres at Keyneton in 1853. The blend highlights the historical introduction of southern French and Spanish varieties to South Australia in those early pioneering days and reflects the history, religion and culture of the Barossa. The fruit for this blend is sourced from selected growers in Eden Valley and Barossa Valley, with whom Stephen and Prue have been dealing for decades.

VINTAGE

Following average winter rainfall, budburst was even and buds showed good potential. Frost damage was significant in mid-October and early November, reducing the flowerheads in the later-bursting varieties. Otherwise spring was cloudy with good rains pre-flowering, followed by short bursts of hot weather in late November. Most flowering was early, occurring from mid-November onwards. Strong winds on 5 December 2020 damaged the canopies but the slightly battered crop remained disease free. January was dry with a burst of heat prior to a perfectly timed rain event at veraison in early February. The lead up to vintage was cool, cloudy and mostly dry. After the coolest summer for 19 years, an Indian Summer provided near-ideal conditions for ripening of red varieties, with great flavours and tannin maturity.

VINIFICATION

Shiraz, Grenache, Mataro and Viognier grapes were harvested in the cool of the morning, with each parcel picked and vinified separately except for Viognier and Shiraz which were cofermented. In the winery, the best grapes were selected using a sorting table and selective technology before being destemmed and lightly crushed into small open-top fermenters, either concrete or stainless steel. Fermentations were controlled with a combination of punch-downs and pump-overs twice daily, allowing the liquid to be cooled via a heat-exchanger. After 7-10 days and just prior to reaching dryness, the fermentations were pressed to barrel with the primary fermentation finishing in French oak hogsheads (5% new and 95% seasoned). After 10 months of maturation the wine was blended and bottled.

TASTING NOTES

Fragrant aromas of redcurrant, raspberry, blueberry and plum with hints of bay leaf, sage, black pepper and nutmeg. The palate is juicy, rich and textured with spicy berry fruits, well balanced by fresh acidity and fine-grained tannins for a long, elegant finish.

AWARDS

