



Henschke,

**`The Wheelwright` Eden Valley Shiraz 2017**

Eden Valley, South Australia, Australia



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Stephen Henschke</b>
Closure	<b>Vinolok</b>
ABV	<b>14.5%</b>
Acidity	<b>6.02g/L</b>
Wine pH	<b>3.52</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Practising Biodynamic, Practising Organic</b>

## 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

The Wheelwright pays tribute to the founding father of the Henschke winery and vineyards, winemaker Johann Christian Henschke. He was among the first generation of the early Barossa German pioneers of South Australia, and established the family winery in 1868. Johann Christian arrived as a skilled stonemason and wheelwright and planted his first vineyards in the high country of the picturesque Eden Valley. This wine is produced from Old-Vine shiraz planted in 1968, a century later, by fourth-generation Cyril Henschke.

## VINTAGE

In The Eden Valley, a wet 2016 winter provided a good foundation for Henschke's dry-farmed old vines. A cool, wet, and windy spring followed, with a slightly higher rainfall than in the Barossa Valley, which delayed flowering. Conditions during fruit-set meant that yields were at average levels. The summer months were mild with frequent rainfall. This allowed the grapes to reach full physiological maturity. Despite the year being much wetter than usual, the significant rainfall events largely missed the Eden Valley. A mild period of ripening finished with the harvest starting in mid to late April, a month later than the 2016 vintage. The last grapes were picked in mid-May. As always, careful hand picking in the vineyard and sorting of grapes as they came into the winery ensured quality was not compromised. This cool but exceptional vintage has produced wines with precision and character, reflecting the purest expression of both variety and vineyard.

## VINIFICATION

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 87% French and 13% American oak (16% new and 84% seasoned) hogshead barrels. The wine was matured in barrel for 18 months before blending and bottling.

## TASTING NOTES

Medium garnet with crimson hues. Lifted aromas of red plum, red currant, blue and black berries, rose hip and black pepper, with notes of bay leaf, sage, crushed flowering herbs, anise and hints of cedar. The palate is rich and plush, deep and concentrated with layers of spicy red cherry and red currant, interwoven with anise and vanilla. Balanced acidity gives freshness and poise, finishing with elegant, velvety, fine grained tannins for a long fruit driven

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