

Henschke,

**`Hill of Grace` Eden Valley Shiraz 2018**

Eden Valley, South Australia, Australia



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Stephen Henschke</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Acidity	<b>5.73g/L</b>
Wine pH	<b>3.46</b>
Bottle Sizes	<b>75cl</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 eight hectare Hill of Grace vineyard is situated four kilometres north west of Henschke Cellars beside the beautiful Gnadenberg Lutheran Church at an altitude of 400 metres. 'Gnadenberg' means 'Hill of Grace' in German. First planted in 1860, it was purchased by second-generation Paul Gotthard Henschke in 1891, but it was not until 1958 that winemaker Cyril Henschke made the first single-vineyard Shiraz from the grapes grown here. The red-brown earth over a deep, silty loam has excellent moisture holding capacity for these old, ungrafted, dry grown vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops. The original vines, known affectionately as the 'Ancestors' are now approximately 160 years old. They grow alongside a small section of 'Centenarians' (vines over 100 years), and 35 year old vines, which are all planted on their own rootstock.

## 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 assured for 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

Grapes 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. 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 83% French and 17% American oak (29% new and 71% seasoned) hogshead barrels. The wine aged for 18 months in oak before assemblage and bottling. It was aged for a further three years in bottle before release.

## TASTING NOTES

Deep ruby with vibrant crimson hues. Ethereal aromas of blackberry, raspberry compote, star anise and cocoa, entwined with crushed flowering herbs, fresh bay leaf, dried sage and rose petal. The palate is rich, complex, powerful and mouth coating with incredible freshness and elegant, silky layers of dark blackberry and red currant, a savoury line of charcuterie, and mature, velvety tannins revealing seamless length and depth.