



Henschke,

`Cyril Henschke` Eden Valley Cabernet Sauvignon 2019

Eden Valley, South Australia, Australia



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

In 1966, Cyril Henschke purchased 32 hectares of land on Cranes Range Road, two kilometres west of Henschke Cellars at 500 metres above sea level. Here he planted the Henschke Eden Valley vineyard, predominantly with Riesling and Shiraz, on a north-facing slope made up of sandy loam soils over gravel and bedrock, with patches of clay. Other varieties, including Cabernet Sauvignon, were added over the years. Cyril bottled his first Cabernet Sauvignon from this vineyard in 1976. This cool, elegant wine was named after him as a tribute when he passed away in 1979.

VINTAGE

A mild and dry winter was followed by a dry and windy spring with some frost events which disrupted budburst. Hot temperatures in the summer led to the advancement of maturity and early onset of harvest. This warm weather also maintained low disease pressure providing optimal ripening conditions. Despite small yields, 2019 was a high quality vintage with good structure and excellent flavour intensity.

VINIFICATION

Grapes were hand-harvested in the cool of the morning. This single vineyard was divided up into separate parcels with the top, middle and bottom of the slope picked separately. Each parcel remained separate 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 French oak (32% new and 68% seasoned) hogshead barrels. The wine matured for 18 months in oak before blending and bottling. The wine was aged in bottle for a further two years before its release.

TASTING NOTES

Deep garnet with ruby hues, this wine boasts fragrant and perfumed aromas of thyme, blackcurrant, violet, cedar, and dark chocolate. The palate is rich and textural with flavours of fresh redcurrant, plum and bay leaf, supported by a refreshing acidity and fine tannins.

Grape Varieties	100% Cabernet Sauvignon
Winemaker	Stephen Henschke
Closure	Vinolok
ABV	14%
Acidity	6g/L
Wine pH	3.58
Bottle Sizes	75cl
Notes	Sustainable, Practising Biodynamic, Practising Organic