



Henschke,

**`Mount Edelstone` Eden Valley Shiraz 2018**

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

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. Now on its 65th release, 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

The 2018 vintage in Eden Valley displayed a moderately wet winter, combined with reasonable spring conditions and thus the vines flourished in these prerequisite conditions. Fabulous flowering conditions in the late spring and early summer promised healthy yields. The warmth came in late December which reduced disease pressure, and then came the real heat in January and February which were typically hot and dry, however the warm temperatures crept into nightly temperatures. Fortunately the deep rooted vines handled the warmer conditions and the fruit matured. Eden Valley had some delicate sun in March and April which ripened the healthy grapes when harvest came.

## VINIFICATION

Shiraz grapes from the 105-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 86% French and 14% American oak (26% new and 74% seasoned) hogshead barrels. The wine was aged in barrel for 18 months before blending and bottling. It was then aged for a further three years in bottle prior to its release.

Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Stephen Henschke</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Acidity	<b>6.47g/L</b>
Wine pH	<b>3.54</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, Practising Organic, Vegan</b>

## **TASTING NOTES**

Medium garnet with crimson hues. Intense and evocative aromas of 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.