



Henschke,
 `Hill of Grace` Eden Valley Shiraz 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

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 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. The fermentations were controlled with pump-overs being performed twice daily. After 7-10 days and just prior to reaching dryness, the must was gently pressed to barrel with the primary fermentation finishing in 90% French and 10% American oak (20% new and 80% 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 crimson in colour with ruby hues. This wine is intensely fragrant with notes of blackberry, rich plum, and blueberries, beautifully entwined with crushed violets and exotic spices. The palate is velvety with flavours of redcurrant and mulberry with lingering notes of pepper. The concentrated core is balanced by fine tannins which lead to an excellent finish with exceptional length.

Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Screwcap
ABV	14.5%
Acidity	5.6g/L
Wine pH	3.61
Bottle Sizes	75cl
Notes	Sustainable, Practising Biodynamic, Practising Organic