



Henschke,

`The Wheelwright` 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 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

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 that produced wines with good structure and excellent flavour intensity.

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 must was gently pressed to barrel with the primary fermentation finishing in 80% French and 20% American oak (10% new and 90% seasoned) hogshead barrels. The wine was matured in barrel for 18 months before blending and bottling.

TASTING NOTES

Deep crimson with violet hues. Rich aromas of raspberry, blackberry, violets and vanilla are lifted by notes of anise, cedar and sandalwood. The palate is complex and elegant with flavours of plum, mulberry, blackberry, and sage which are balanced by bright acidity and fine-grained tannins for a long, fruit-driven finish.

Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Vinolok
ABV	14.5%
Acidity	5.9g/L
Wine pH	3.64
Bottle Sizes	75cl
Notes	Sustainable, Practising Biodynamic, Practising Organic