

Henschke,

`Hill of Grace` Eden Valley Shiraz 2008

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 in the historic village of Parrot Hill, four kilometres northwest of Henschke Cellars. First planted in 1860, it was purchased by second-generation Paul Gotthard Henschke in 1891, but it was not until 1958 that fourth-generation winemaker Cyril Henschke made the first single-vineyard Shiraz from the grapes grown here. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, which sit at an elevation of 400 metres. The ungrafted vines are trained to the Scott Henry system. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops.

VINTAGE

A mild and frost-free spring provided regular rainfall in the lead up to a dry and hot summer. Fine flowering weather led to good fruit set, despite the drought of the previous year. An unprecedented 15-day heat wave in March caused vine stress, significant leaf drop, escalated sugar levels and fruit shrivel. Careful vineyard management and handpicking ensured that only the best quality fruit of intense colour and flavour was selected.

VINIFICATION

Fermentation took place in traditional open-top, concrete fermenters. The wine was then aged in a mixture of 65% French and 35% American oak hogsheads for 21 months before the final blend was assembled and bottled. Bottle ageing was carried out in the Henschke cellar for museum release.

TASTING NOTES

Deep ruby with bright red hues. Beautifully fragrant aromas of blueberry, bramble and five spice, with underlying notes of violet, sandalwood, leather and cedar. A plush and concentrated palate of black plum, cherry and blue fruits are layered with sage, star anise, spices and black pepper. Velvety, fine-grained tannins deliver a long and elegant finish.

Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Screwcap
ABV	14.5%
Acidity	6.1g/L
Wine pH	3.57
Bottle Sizes	75cl
Notes	Practising Biodynamic, Practising Organic