

Henschke,

`Hill of Grace` Eden Valley Shiraz 2021

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Acidity	6.3g/L
Wine pH	3.49
Bottle Sizes	150cl
Notes	Practising Biodynamic, Practising Organic

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

The 2021 vintage will be remembered as a standout of the decade. Despite a challenging start to the season involving frost damage and strong winds, the vines enjoyed dry weather in January and perfectly timed rain around veraison. After the coolest summer on record for 19 years, a warm autumn provided ideal ripening conditions ahead of harvest. 2021 will be remembered for complex wines with exceptional varietal expression, balance and purity.

VINIFICATION

Grapes were hand-harvested on 30th and 31st March. 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 84% French and 16% American oak (13% new and 87% seasoned) hogshead barrels. The wine aged for 18 months in oak before blending and bottling.

TASTING NOTES

Deep crimson with ruby hues. Enchanting aromas of black plum, blackberry and cassis, beautifully layered with evocative spice notes of star anise, crushed herbs and sage oil. A fine and elegant palate of complex spiced dark berries, violets and hints of cedar. Refined acidity carries the velvety tannins to a long, lingering finish.

LIBERTY WINES