

Henschke,

`Cyril Henschke` Eden Valley Cabernet Sauvignon 2021

Eden Valley, South Australia, Australia

HENSCHKE



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

Cyril Henschke planted Cabernet Sauvignon at the Henschke Eden Valley vineyard in the late 1960s. The 3.2 hectares of vines are planted on a north facing slope at an elevation of 470 metres and are managed with organic and biodynamic practices. Soils consist of coarse sandy loam over prismatic clay. First produced as a single-vineyard wine in 1978, this wine was named as a tribute to one of Australia's outstanding winemaking pioneers following his death in 1979.

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, January was dry and the vines enjoyed perfectly timed rain around veraison in February and remained disease free. After the coolest summer for 19 years, a warm autumn provided ideal ripening conditions. 2021 came with many challenges but will be remembered for complex wines with exceptional varietal expression, balance and purity.

VINIFICATION

Grapes were hand-harvested between 14th and 16th April. This single vineyard was divided up into separate parcels with the top, middle and bottom of the slope picked separately. Each parcel remained separate throughout the vinification process. Once in the winery, the grapes were destemmed and lightly crushed into traditional, 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 French oak (8% new and 92% seasoned) hogshead barrels. The wine matured for 18 months in oak before blending and bottling.

TASTING NOTES

Deep crimson with violet hues. The wine boasts spicy, perfumed aromas of blackcurrant, violet, anise and cedar, with black olive, bay leaf and cardamom. The palate is bright, vibrant and textural with pristine cassis building into complex layers of cocoa, cedar and sandalwood. Balanced acidity provides freshness and structure to the plush fruit, framed by an elegant tannin profile that persists to the long fine, seamless finish.

Grape Varieties	99% Cabernet Sauvignon 1% Merlot
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Winemaker	Stephen Henschke
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Closure	Stelvin Lux
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ABV	14.5%
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Acidity	6.4g/L
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Wine pH	3.51
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Notes	Practising Biodynamic, Practising Organic
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LIBERTY WINES