

Henschke,

`Mount Edelstone` Eden Valley Shiraz 2021

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	1g/L
Acidity	5.3g/L
Wine pH	3.51
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

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 16 ha Mount Edelstone vineyard, situated at an elevation of 400 metres in the Eden Valley, was planted in 1912 by Ronald Angas, a descendant of George Fife Angas, who founded South Australia. Unusual for its time, only Shiraz was planted. First bottled as a single-vineyard wine in 1952 by Cyril Henschke, Mount Edelstone is the longest continuously produced single-vineyard Shiraz in Australia. The ancient 500-million-year-old soils are deep red-brown clay-loam to clay, resulting in low yields from 109 year-old dry-grown ungrafted centenarian vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops. Three quarters of the vines are trained on a Scott Henry trellis to increase sun exposure and promote earlier ripening; the remainder are on original two-wire trellises to allow a drooping canopy and reduce shoot vigour.

VINTAGE

The lead up to the 2021 season was characterised by average winter rains, followed by even budburst, a cloudy spring with good rains pre-flowering, and short bursts of hot weather in late November. After the coolest summer for 19 years, a dry and warm autumn provided ideal conditions for ripening red varieties, achieving excellent colour, flavour intensity and tannin maturity.

VINIFICATION

Individual blocks were handpicked separately between 31st March and 12th April, and remained separate throughout the vinification process until final blending. In the winery, grapes were destemmed and lightly crushed into small, concrete, open-top fermenters. A submerged cap was performed to manage a slow tannin extraction. After 7-10 days just prior to reaching dryness, the fermentations were gently pressed to barrel with the primary fermentation finishing in 80% French and 20% American oak hogshead barrels (9% new and 91% seasoned). The wine was aged in barrel for 18 months before blending and bottling.

TASTING NOTES

Deep crimson with ruby hues. Intensely fragrant aromas of blackberry, blueberry and plum with signature spice characters of black, white and green peppercorn, wild sage, fresh bay leaves and thyme. The palate is complex, plush and spicy, with black and blue fruits, rich dark licorice and fresh cut herbs, framed by elegant acidity and velvety tannins for an exceptionally long, detailed finish.

LIBERTY WINES