



Henschke,

`Keyneton Euphonium` Barossa Shiraz/Cabernet Sauvignon/Merlot/Cabernet Franc 2021

Barossa, 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

Keyneton Euphonium is a composition of Shiraz from up to 55-year-old vines growing in the Eden and Barossa Valleys, blended with Cabernet Sauvignon, Merlot and Cabernet Franc from selected vineyards in both regions, some of which were planted by Cyril Henschke at his Eden Valley property in the 1960s. The village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for early settlers, and was home to the Henschke family brass band, founded in 1888. One of their instruments was a B flat euphonium, which has been lovingly restored and remains a Henschke family heirloom.

VINTAGE

2021 was an excellent vintage. Average winter rainfall was followed by minor frost events in late September and spring rains in early October. Budburst was even although heat bursts in late November affected fruit set. Strong winds in early December caused some damage to the canopies but the fruit remained disease free. January was mild and dry with a short heat wave late January at veraison, followed by rainfall in early February. The lead up to vintage and the conditions during ripening remained cool, cloudy and dry, with the fruit showing balanced acidity, excellent colour and flavour development.

VINIFICATION

All grapes were hand harvested in the cool of the morning. Each parcel was picked and vinified separately. Once in the winery, the grapes were destemmed and lightly crushed into small, concrete or stainless steel open-top fermenters. Pump-overs were performed twice daily, allowing the liquid to be cooled via a heat-exchanger, with air being introduced on the return to the fermenter. After 7-10 days the ferments were gently pressed to barrel with the primary fermentation finishing in 62% French and 38% American oak, consisting of 2% new French oak puncheons and 98% seasoned French and American oak hogsheads. The wine was then aged for 18 months prior to blending and bottling.

TASTING NOTES

The wine is deep crimson in colour, with fragrant and spicy aromas of blackberry, blueberry, black pepper and anise on the nose. The palate is rich and complex, with layers of dark forest fruits and spiced pepper balanced by fresh acidity and carried by fine-grained tannins for a long and elegant finish.

Grape Varieties

63% Shiraz
29% Cabernet Sauvignon
5% Cabernet Franc
3% Merlot

Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	0.6g/L
Acidity	6.1g/L
Wine pH	3.53
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan