



Henschke,

`Henry's Seven` Barossa Shiraz/Grenache/Mataro/Viognier 2024

Barossa, South Australia, Australia



Grape Varieties	76% Shiraz 1% Mataro 1% Viognier
Winemaker	Stephen Henschke
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.7g/L
Acidity	6.2g/L
Wine pH	3.48
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

This blend is a tribute to Henry Evans, who planted the first vineyard of seven acres at Keyneton in 1853. The blend highlights the historical introduction of southern French and Spanish varieties to South Australia in those early pioneering days and reflects the history, religion and culture of the Barossa. The fruit for this blend is sourced from selected growers in Eden Valley and Barossa Valley, with whom Stephen and Prue have been dealing for decades.

VINTAGE

The 2024 vintage was shaped by well-timed rainfall and a warm, dry finish, beginning with generous June rains that established strong soil moisture. Dry conditions lasted from August to October and a warmer-than-average September accelerated budburst and vine development. Substantial rain between late November and early January supported excellent canopy growth and even berry set, providing resilience through a notably dry summer with no rainfall in February. Brief heat events encouraged steady ripening and an earlier-than-usual Barossa Valley harvest, with Shiraz picked by early March, while cooler conditions later in the season allowed Mataro to ripen and be harvested through early April. Shiraz, Grenache and Mataro emerged as clear standouts, delivering vibrant, expressive wines defined by balance, purity and regional character.

VINIFICATION

The Viognier is co-fermented with Shiraz, while the Grenache and Mataro are fermented separately. The wine is then matured in 10% new French oak hogsheads and 90% seasoned oak hogsheads for 10 months prior to blending and bottling.

TASTING NOTES

Deep crimson in colour with violet hues. Fragrant aromas of raspberry, plum and mulberry are layered with notes of sage, violet and bay leaf with floral nuances and vanilla. A rich and supple palate of dark plum, cedar and clove flavours is balanced by vibrant acidity and fine, savoury tannins.