



Henschke,

`Keyneton Euphonium` Barossa Shiraz/Cabernet Sauvignon/Merlot/Cabernet Franc 2022

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 56-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

The season was marked by a succession of weather challenges, beginning with above-average winter rainfall that replenished soil profiles and a cool, slow start that delayed budburst slightly. A frost event in mid-October was followed by severe hail later in the month, while cold, wet conditions during flowering in November disrupted fruit set and reduced yield potential. A burst of summer heat through December and January aided vine growth, though the start of harvest brought further intense rain and hail to parts of the region. Despite milder, drier conditions thereafter, the cumulative impact of these events resulted in lower yields overall, with the resulting 2022 wines distinguished by lifted aromatics, balanced acidity, and a bright, focused core of flavour.

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 20% new French oak hogsheads and 80% seasoned French and American oak hogsheads. The wine was then aged for 20 months prior to blending and bottling.

TASTING NOTES

The wine is deep crimson in colour, with fragrant and spicy aromas of blackberry, raspberry, 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	57% Shiraz 34% Cabernet Sauvignon 6% Cabernet Franc 3% Merlot
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Residual Sugar	0.5g/L
Acidity	6.2g/L
Wine pH	3.41
Notes	Vegetarian, Practising Biodynamic, Vegan, Practising Organic