

Henschke,

`Hill of Grace` Eden Valley Shiraz 2022

Eden Valley, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Acidity	5.9g/L
Wine pH	3.45
Notes	Practising Biodynamic, Practising Organic

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 8 ha Hill of Grace vineyard is situated four kilometres north west of Henschke Cellars beside the beautiful Gnadenberg Lutheran Church at an elevation of 400 metres. 'Gnadenberg' means 'Hill of Grace' in German. First planted in 1860, it was purchased by second-generation Paul Gotthard Henschke in 1891, but it was not until 1958 that winemaker Cyril Henschke made the first single-vineyard Shiraz from the site. The red-brown earth over a deep, silty loam has excellent moisture holding capacity for these old, ungrafted, dry grown vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops. The original vines, known as the 'Grandfathers' are now approximately 160 years old. They grow alongside a small section of 'Centenarians', 'Survivors' and 'Old Vines', aged over 100, 70 and 35 years respectively. All are planted on their own rootstock.

VINTAGE

The winter of 2021 was cool and wet, resulting in a delayed budburst. However, late flowering meant that the fruit was protected from the cold and wet winds of early winter. January rains were welcome as they provided a strong foundation for veraison and ripening to occur later in the year. An early burst of summer heat supported berry development and balanced canopy growth, and conditions settled into a mild and dry finish to the season. Harvest occurred one to weeks later than average due to the wetter start and warmer finish, and the grapes were able to achieve ideal ripeness for a wine of elegance, fresh acidity and depth.

VINIFICATION

The grapes are hand-harvested on 30th March and 4th April. Following the use of a stainless steel submerged cap that keeps the juice in contact with the skins, the must is placed in large concrete fermenters that the estate has used since the 1950s, and each step of the process carefully managed to ensure tannins remain silky, not overpowering. No new oak was used in this vintage, instead the wine is matured in older French oak hogsheads for 20 months before blending and bottling.

TASTING NOTES

Dark crimson with ruby hues. On the nose, blackberry, blueberry, and fresh plum blend with the signature aromas of five-spice, black pepper, violet, and cedar. The palate is complex with generous notes of mulberry, forest fruits, and balancing acidity. The finish is long with velvety tannins.

