

Henschke,

`Cyril Henschke` Eden Valley Cabernet Sauvignon 2022

Eden Valley, South Australia, Australia

HENSCHKE



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

Cyril Henschke planted Cabernet Sauvignon at the Henschke Eden Valley vineyard in the late 1960s. The 3.2 hectares of vines are planted on a north facing slope at an elevation of 470 metres and are managed with organic and biodynamic practices. Soils consist of coarse sandy loam over prismatic clay. First produced as a single-vineyard wine in 1978, this wine was named as a tribute to one of Australia's outstanding winemaking pioneers following his death in 1979.

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 two 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 were hand-harvested on 27th and 28th April. Separate parcels from the top, middle and bottom of the slope were picked separately and remained separate throughout the vinification process. In the winery, the grapes were destemmed and lightly crushed into traditional, concrete, open-top fermenters. A submerged cap was performed in order to manage a slow tannin extraction. The fermentations were controlled with pump-overs being performed twice daily. Prior to reaching dryness, the fermentations were gently pressed to barrel with the primary fermentation finishing in French oak hogsheads (5% new, 95% seasoned). The wine then matured for 20 months in oak before blending and bottling.

TASTING NOTES

Dark crimson with ruby hues. The wine has aromas of blackberry, blueberry, and plum, along with nuances of cassis, cocoa, liquorice and crushed herbs. The complex and elegant palate delivers notes of black fruits, clove, star anise and black olive. Focused acidity and fine-grained tannins drive a long, powerful finish.

Grape Varieties	100% Cabernet Sauvignon
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Acidity	6.1g/L
Wine pH	3.48
Notes	Vegetarian, Practising Biodynamic, Vegan, Practising Organic

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