

Henschke,

`Mount Edelstone` Eden Valley Shiraz 2022

Eden Valley, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Acidity	5.8g/L
Wine pH	3.43
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 16 ha Mount Edelstone vineyard, situated at an elevation of 400 metres, was planted in 1912 by Ronald Angas, a descendant of the founder of South Australia. First bottled as a single-vineyard wine in 1952 by Cyril Henschke, 2022 marks the 70th vintage of Mount Edelstone. The ancient 500-million-year-old soils are deep red-brown clay-loam to clay, resulting in low yields from dry-grown ungrafted centenarian vines. Organic and biodynamic practices in the vineyard are supported with undervine mulching and permanent cover crops.

VINTAGE

The winter of 2021 was cool and wet, resulting in a delayed budburst. However, late flowering meant that the fruit was protected from 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

Individual blocks of Shiraz were handpicked between 6 and 14th April. The grapes were destemmed and lightly crushed into small, 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. After 7-10 days and just prior to reaching dryness, the fermentations were gently pressed to barrel with the primary fermentation finishing in 8% new and 92% seasoned hogshead barrels. The wine was aged in barrel for 18 months before blending and bottling.

TASTING NOTES

Deep crimson with purple hues. Aromas of dark black cherry and satsuma plum combine with notes of sage, bay leaf, thyme, and black pepper. The palate features layers of blueberry, plum, anise, dark spice, and savoury herbs, delivered with velvety tannins and a balanced finish.