



Henschke,

`Hill of Roses` Eden Valley Shiraz 2022

Eden Valley, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Acidity	5.7g/L
Wine pH	3.45
Bottle Sizes	75cl
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

'Hill of Roses' is produced from a small selection of low yielding shiraz vines from the Hill of Grace vineyard, planted as a nursery block in 1989. The planting is known as the 'Post Office Block' after the historic Parrot Hill Post Office ruins overlooking the vineyard. These vines were a mere 12 years old when the wine was first produced in 2001 and at present are too young to be considered for inclusion in the Hill of Grace vintages. The quality of grapes from this plot, however, produced a wine that merited a separate bottling and limited release. The Hill of Grace vineyard is planted on sandy loam soils over medium-red clay. It is farmed using organic and biodynamic practices with harvesting done by hand. The name 'Hill of Roses' is a tribute to Johann Gottlieb Rosenweig, one of the early German Lutheran settlers in the Eden Valley, the name Rosenweig translating as 'rose twig'.

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 fruit was handpicked on 4th April. Upon arrival at the winery, the grapes were gently crushed in the historic open-top fermenters and underwent daily pump overs and punch downs. Once fermented to dryness, the wine was pressed off the skins into seasoned French oak hogsheads, where it matured for 20 months before blending and bottling.

TASTING NOTES

Deep ruby with purple hues. Fragrant aromas of boysenberry, blueberry, and blackberry are interwoven with pink and black peppercorn, bay leaf, anise and sandalwood. The palate is bright, featuring raspberry, mulberry, and black cherry, all with an undertone of dark spice, graphite and cedar. An elegant wine with refreshing acidity and a long finish.