

Henschke,

`The Wheelwright` Eden Valley Shiraz 2022

Eden Valley, 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

The Wheelwright pays tribute to the founding father of the Henschke winery and vineyards, winemaker Johann Christian Henschke. He was among the first generation of the early German Silesian pioneers of South Australia, and established the family winery in 1868. Johann Christian arrived as a skilled stonemason and wheelwright and planted his first vineyards in the high country of the Eden Valley. This wine is produced from old vine shiraz planted in 1968, by fourth-generation Cyril Henschke. Managed with organic and biodynamic practices, the 1.6 hectare The Wheelwright vineyard sits an elevation of 470 metres with a north through west to south aspect. Soils are sandy loam over clay.

VINTAGE

The 2022 vintage is reminiscent of high-quality vintages of 1991, 1999, and 2005 - among others - and produced a wine that will continue to improve with age, despite challenging weather conditions. 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 historical 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 picked between 19th and 21st 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, the wine was gently pressed to barrel with the primary fermentation finishing in 10% new and 90% old French oak hogsheads. The wine was matured in barrel for 20 months before blending and bottling.

TASTING NOTES

Deep crimson with violet hues. There are aromas of raspberry, black cherry, boysenberry, and hints of nutmeg, aniseed, sage, and wild fennel. The palate opens up with mulberry, blueberry, and black plum interwoven with white and pink peppercorn. The finish is long, silky, and balanced with refreshing acidity.

Grape Varieties	100% Shiraz
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	14.5%
Acidity	6g/L
Wine pH	3.44
Notes	Practising Biodynamic, Practising Organic

