



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 HILL OF ROSES

GRAPE VARIETY

100% 29-year-old shiraz grown on one single block at the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 21 March | Alcohol: 14.5% | pH: 3.45 | Acidity: 5.76g/L

MATURATION

Matured in 25% new and 75% seasoned French oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep ruby with ruby hues. Fragrant aromas of blackberry, wild red berries, blueberry, star anise and pepper, with hints of vanilla pod, sage, bay leaf, crushed herbs and cooking spices. The palate is rich and textural, with a vibrant core of blueberry, redcurrant and black cherry, supported by rosemary, thyme, anise, pepper and cedar, and beautifully balanced by lifted acidity, offering excellent depth and length, with amazingly fine velvety tannins.

BACKGROUND

Hill of Roses is named as a tribute to Johann Gottlieb Rosenzweig (translating from German to 'rose twig'), a member of the early Barossa Lutheran community who settled at Parrot Hill in the Eden Valley. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed have rejoiced in the riches of those efforts. This wine is produced from a small selection of low-yielding, dry-grown 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. As per the Barossa Old Vine Charter, an 'old vine' is equal to or greater than 35 years of age. The quality of the grapes from this selection, however, has produced a wine that has warranted a separate bottling and limited release.

VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that the vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer led to the potential for near-average yields. Late December became warm and dry, ensuring healthy canopies with low disease pressure. The summer months of January and February were typically warm and dry, characterised by above-average overnight temperatures. March and April provided light and warmth to the Eden Valley which led to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely healthy grapes arrived in the fermenters. All in all, the 2018 vintage will be considered a standout of the decade. Shiraz was certainly one of the highlights of the season, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

CELLARING POTENTIAL

Exceptional vintage;
30+ years (from vintage).

REVIEWED August 2022