# 150 YEARS OF FAMILY WINEMAKING



## CELLARING POTENTIAL

Excellent vintage, 25+ years (from vintage).

REVIEWED September 2018

### 2016 APPLE TREE BENCH

#### GRAPE VARIETY

52~% shiraz and 48% cabernet sauvignon grown in the Barossa (Eden Valley and Barossa Valley).

#### TECHNICAL DETAILS

Harvest Date: 2 - 29 March | Alcohol: 14.5% | pH: 3.48 | Acidity: 6.06g/L

#### MATURATION

Matured in 16% new and 84% seasoned (71% French, 29% American) oak hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with purple hues. Lifted aromas of blueberry, ripe red and blackcurrant, plum and blackberry with nuances of black pepper, dried basil and bay leaf, and underlying hints of vanilla and fine cedar. Concentrated blackcurrant, ripe plum and blackberry flavours seamlessly integrate with notes of violet and dried herbs, while clean acidity provides mid-palate structure and great balance, finishing with silky tannins and incredible length.

### BACKGROUND

The Apple Tree Bench label pays tribute to the farming traditions of Johann Christian Henschke, a Barossa pioneer who settled in the high-country of the historic Eden Valley. Now renowned for wines based on shiraz and riesling, the Henschke family's early farm life revolved around the Apple Tree bench, where the produce from the farm was placed before being stored in the cool cellar. The excellent quality of the fruit in 2016 has allowed the Henschke family to make a limited-production, traditional Barossa blend of shiraz cabernet.

## VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and fruit set. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the drygrown vineyards. This was followed by further rainfall in early March with an earlier harvest as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour, and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

