



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2008 MOUNT EDELSTONE MUSEUM RELEASE

GRAPE VARIETY

100% 96-year-old single-vineyard shiraz grown on the Henschke Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 14 - 27 March | Alcohol: 14.5% | pH: 3.51 | Acidity: 6.71g/L

MATURATION

Matured in 24% new American oak and 76% French (66% new, 34% seasoned) oak hogsheads for 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Garnet with brick-red hues. Vibrant and complex aromas of blackberry, Satsuma plum, fresh sage, bay leaf and black pepper, with violets, earth and cedar. A powerful and concentrated palate of plum, briary blackcurrant, blackberry paste, cassis and sage oil, layered with black pepper and violets, balanced by elegant acidity and mature, velvety tannins to form a lovely, rich mouthfeel with excellent length.

BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning 'gemstone', a reference to small yellow opals once found in the area. The Mount Edelstone Vineyard was planted in 1912 by Ronald Angas, a descendant of George Fife Angas who founded The South Australian Company and played a significant part in the formation and establishment of South Australia. Unusual for its time, the vineyard was planted solely to shiraz. The ancient 500-million-year-old geology in the vineyard has given rise to soils that are deep red-brown clay-loam to clay, resulting in low yields from the dry-grown, ungrafted centenarian vines. First bottled as a single-vineyard wine in 1952 by fourth-generation Cyril Henschke. By the time Cyril purchased the vineyard from Colin Angas in 1974, Mount Edelstone was already well entrenched as one of Australia's greatest shiraz wines. Crafted by the Henschke family for 65 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

VINTAGE DESCRIPTION

A mild and unusually frost-free spring provided regular rainfall in the lead up to a dry and hot summer. Weather from mid-January through to February was the coolest in 30 years. An unprecedented 15-day heat wave in March caused vine stress, significant leaf drop, escalated sugar levels and fruit shrivel. Handpicking ensured the best quality fruit of intense colour and flavour was selected.

CELLARING POTENTIAL

Great vintage;
Drink now – 2032.

REVIEWED June 2021