



HENSCHKE

Exceptional wines from outstanding vineyards

Tappa Pass Shiraz 2005

Grape Variety

100% old-vine shiraz grown in the Barossa (Eden Valley and Barossa Valley).

Technical Details

Harvest Date: 7 March-17 April | Alcohol: 15% | pH: 3.56 | Acidity: 5.90g/L

Maturation

Matured in 80% new and 20% seasoned French oak hogsheads for 18 months prior to blending and bottling.

Background

The Barossa has a core of traditional growers of Lutheran descent dating back five generations, staunchly continuing the traditions of their forebears. Occasionally one or two parcels of fruit of overwhelming quality come over the weighbridge; this is one such example. The 50-year-old, low-yielding vines are growing in low-fertility Neoproterozoic soils more than 542 million years old, ranging from red-brown earths to terra rossa. The fully ripe black shiraz grapes were sourced from grower vineyards in Tappa Pass and Light Pass and were vinified in traditional open-top fermenters.

Vintage Description

The 2005 vintage was early, warm and quick with fantastic quality and good yields. Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage. The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley (shiraz and riesling) performed brilliantly.

Wine Description

Very deep crimson with brick-red hues. A complex, spicy nose of blueberries, blackberries and plums with hints of roast meats, pepper and tar. The intensely fruited palate is lush and textured with layers of chocolate and leather, balanced by velvety tannins to create a long and lingering finish.

Reviewed March 2011



Cellaring Potential

Exceptional vintage,
20+ years

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