



HENSCHKE

Exceptional wines from outstanding vineyards



Mount Edelstone 2010

Grape Variety

100% 98-year-old single-vineyard shiraz grapes grown in the Eden Valley wine region.

Technical Details

Harvest Date: 20-27 March | Alcohol: 14.5% | pH: 3.48 | Acidity: 6.99g/L

Maturation

Matured in 88% French and 12% American (54% new, 46% seasoned) hogsheads for 21 months prior to blending and bottling.

Background

The Mount Edelstone vineyard, situated in the Eden Valley, was planted in 1912 by Ronald Angas, a descendant of George Fife Angas, who founded South Australia. Unusual for its time, it was planted solely to shiraz. The ancient 500-million-year-old soils on the vineyard are deep red-brown clay-loam to clay, resulting in low yields from the nearly 100-year-old dry-grown ungrafted Centenarian vines. First bottled as a single-vineyard wine in 1952, it became recognised as one of Australia's greatest shiraz wines.

Vintage Description

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result.

A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

Wine Description

Deep crimson with red hues. The intensely perfumed nose shows hallmark Mount Edelstone characters of rich, concentrated dark fruits, cracked black pepper, crushed sage and bay leaf. The palate is very elegant and focused, tightly wound with juicy black fruits, spice and subtle herbal notes, layers of flavour and texture, velvety tannins and a long, fine finish.

Cellaring Potential

Exceptional vintage,
25+ years (from vintage).

Reviewed April 2013