



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2021 GEORGE 5TH GRENACHE

GRAPE VARIETY

100% single-vineyard grenache grown in the Barossa Valley.

TECHNICAL DETAILS

Harvest Date: 30 March | Alcohol: 14.5% | pH: 3.5 | Acidity: 5.0g/L

MATURATION

Matured in 100% seasoned French oak hogsheads for 10 months prior to blending and bottling.

WINE DESCRIPTION

Crimson with garnet hues. Lifted and fragrant raspberry, cherry and rhubarb, with flowering herbs, rose petals and cherry blossom and savoury hints of mace and cedar. The palate is rich, juicy and lush, with mouth-watering ripe raspberry and blueberry, and excellent balance of acidity, concentration and fine, silky tannins, providing great length.

BACKGROUND

Georg Adam Heidenreich was ordained as a pastor in Hanover in 1866 in the presence of George V and the royal family, where Martin Luther, father of the Reformation, was ordained. Georg married Anna, nee Meyer, and arrived at Port Adelaide in the same year. Their new home for the next 44 years was the Manse in Bethany. Subsequent generations settled on the deep sands of the North Para and planted the now 80-year-old bush-vine grenache, which thrives in this environment producing exemplary delicious fragrance, elegance and lithe tannins.

VINTAGE DESCRIPTION

Average winter rainfall was followed by minor frost events late in September and spring rains in early October. Budburst was even with good fruitfulness although heat bursts in late November affected fruit set. Strong winds in early December caused some damage to the canopies but the fruit remained disease free. January was mild and dry with a short heat wave late in the month at veraison, followed by rainfall in early February. The lead up to vintage and conditions during ripening remained cool, cloudy but dry. The fruit showing balanced acidity, excellent colour and great flavour development.

CELLARING POTENTIAL

Exceptional vintage,
15+ years (from vintage).

REVIEWED December 2021