



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Cellaring Potential

Excellent vintage,  
drink now to 2018.

## Johann's Garden 2008

### Grape Variety

60% grenache, 29% mourvèdre and 11% shiraz grapes from selected vineyards growing in the Barossa Valley.

### Technical Details

Harvest Date: 6 March-31 March | Alcohol: 15.5% | pH: 3.41 | Acidity: 6.7g/L

### Maturation

Grenache, mourvèdre and shiraz vinified separately. Matured in older French hogheads for 12 months prior to blending and bottling.

### Background

Named as a tribute to the early Barossa Lutheran pioneers, many of whom carried the first name of *Johann*. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. Barossa growers traditionally referred to their vineyard as their garden, from the german *Weingarten*. This blend is just one of those blessings. The traditions and culture have survived to this day including the winemaking techniques used in this grenache blend. It is produced from low-yielding, old, gnarled, dry-grown bush and trellised vines on limestone soils from selected vineyards.

### Vintage Description

The 2008 vintage in Eden Valley was preceded by an average rainfall and a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set despite the expectation that the previous drought year of 2007 would affect yields. The vines also showed surprisingly vigorous growth. A dry and hotter than average early summer caused smaller berry and bunch size. Although temperatures climbed to over 40C around New Year and in mid-February, the weather from mid-January through February was the coolest for 30 years, allowing amazing development of fruit colour, flavour and maturity. In early March South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected searing heat seemed never-ending and resulted in stressed vines, significant leaf drop, escalating sugar levels in the fruit and significant shrivel. A cool change followed, which brought relief; however it was too late for fruit still hanging, which had literally cooked on the vine. Selective early morning handpicking, leaving shrivelled fruit on the vines, gave the best quality, resulting in some amazing intensely coloured and flavoured reds, in particular shiraz. It was an easy season to practise organic viticulture and a season that demanded biodynamics to keep the vines healthy.

### Wine Description

Deep crimson with purple tints. The perfumed nose exhibits aromas of sweet, ripe raspberries, blueberries and plums with the delightful spicy characters of nutmeg, cardamom, star anise, and mace adding complexity. The palate is vibrant, lush and mouthfilling with silky tannins creating a long and lingering finish.

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C A HENSCHKE & CO

PO Box 100 Keyneton SA 5353 | T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au