



HENSCHKE

Exceptional wines from outstanding vineyards

Stone Jar Tempranillo Graciano 2010

Grape Variety

76% tempranillo and 24% graciano grown in Henschke's Eden Valley vineyard.

Technical Details

Harvest Date: 25 March-8 April | Alcohol: 14% | pH: 3.52 | Acidity: 6.07g/L

Maturation

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

Background

The *Stone Jar* pays tribute to the original Henschke settlers and their rich and wonderfully varied traditions, which were carried on for generations. Stephen's grandfather Paul Alfred sold his wine to local customers in stone jars, which in the Barossa was called a *krug*. The tempranillo and graciano vines were planted on rocky soils on the north facing slope at the range overlooking the village of Eden Valley, grown using organic and biodynamic practices and made using traditional winemaking techniques.

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

Crimson in colour with a garnet hue. The complex nose is punctuated by aromas of tamarillo, raspberries and blueberries, with hints of black pepper, cinnamon, forest fruits and herbaceous nuances. The palate is sweet and fleshy with layers of texture, red fruits, pepper spice and herbs; savoury textural tannins, fine acidity and great length.

Reviewed July 2012



Cellaring Potential

Exceptional vintage,
15+ years (from vintage).

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