



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Johann's Garden 2007

### Grape Variety

63% grenache, 19% mourvèdre and 18% shiraz grapes grown in the Barossa Valley.

### Technical Details

Harvest Date: 23 March-10 April | Alcohol: 15.5% | pH: 3.52 | Acidity: 6.6g/L

### Maturation

Grenache, mourvèdre and shiraz vinified separately. Matured in seasoned French hogsheads 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 wine-making 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 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 was reported as the worst ever. Certainly, the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50%. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

### Wine Description

Deep crimson red with brick red hues. Aromas of sweet, ripe raspberry, plum and cherry with spicy hints of anise and rhubarb. The rich, juicy fruits are lush and textured on the palate, with layers of beautifully balanced savoury tannins providing a long and velvety finish.

Reviewed July 2011



### Cellaring Potential

Excellent vintage,  
10+ years.

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