



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Cellaring Potential

Excellent vintage,  
10+ years.

## Johann's Garden 2009

### Grape Variety

71% grenache, 20% mourvèdre and 9% shiraz grapes grown in the Barossa Valley.

### Technical Details

Harvest Date: 6 March-24 April | Alcohol: 15% | pH: 3.45 | Acidity: 6.4g/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 2009 vintage was preceded by another cold, drought winter, with 399mm rainfall in Eden Valley for the year (a good year would see 500mm). It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s, some frost damage in low-lying areas, but very little rain during September and October. In fact, it was the driest September for 30 years and the driest October on record. Staggered flowering resulted from cool weather which reduced the fruit set. Some varieties were also pruned back hard to just a few spurs to allow them to survive with no water. Rain arrived mid-December with around 65mm recorded, making it the wettest month of the whole year.

The cool southerlies continued through into the new year, reminiscent of 2005. December didn't record any days over 32C. January brought a record six days over 40C, not seen since 1908, causing vine stress, exacerbated by drought conditions and empty dams, followed by another week of hot weather culminating in a 46C day on Black Saturday on February 7. Fortunately, subsequent weather was mild and dry, with perfect ripening weather from March 1 moving into autumn mode. A strong change brought a general rain across the state with 10-20mm in early March, which helped with ripening and flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

### Wine Description

Deep garnet with violet hues. Exotic spicy plum and cherry aromas with complex notes of lavender, cardamom, sage and mace. A ripe, fleshy palate packed with dark fruits, spices and herbs; textured and layered with velvety fine tannins and a long finish.

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