



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Henry's Seven 2012

### Grape Variety

69% shiraz, 20% grenache, 6% mataro and 5% viognier grapes grown in the Barossa (Eden Valley and Barossa Valley).

### Technical Details

Harvest Date: 7 March-20 April | Alcohol: 14.5% | pH: 3.4 | Acidity: 6.59g/L

### Maturation

Viognier co-fermented with shiraz; grenache and mataro fermented separately. Matured in seasoned French hogsheads for 10 months prior to blending and bottling.

### Background

The shiraz, grenache, viognier, mataro blend is a tribute to Henry Evans who planted the first vineyard of seven acres at Keyneton in 1853. He quickly developed a reputation for producing the best wines in the southern colony. Following Henry's death in 1868, his widow Sarah exercised her temperance convictions by closing the winery and uprooting all the winegrapes. This blend highlights the historical introduction of southern French and Spanish varieties to South Australia in those early pioneering days and reflects the history, religion and culture of the Barossa.

### Vintage Description

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to only average yields. Summer was also surprisingly mild with below average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening which allowed for intense fruit flavours, high colour figures, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and amazing maturities with the red varieties. Standout varieties were riesling, showing delightful aromatics, purity, intensity, excellent acidity and length of flavour; and shiraz, showing great purity and spice, colour, intensity and strikingly mature tannins. Yields were average with exceptional overall quality.

### Wine Description

Deep crimson with violet hues. Intense aromas of red and blue fruits, ripe plums and morello cherries are lifted by notes of exotic florals and stone-fruits, with mocha and bitter chocolate nuances. The palate shows rich, lush and juicy wild berry and satsuma plum flavours, with a hint of anise and kirsch; velvety, fine-grained tannins provide texture and length for a beautifully svelte finish.

Reviewed March 2013



### Cellaring Potential

Excellent vintage,  
10+ years (from vintage).

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