



HENSCHKE

Exceptional wines from outstanding vineyards

Henry's Seven 2008

Grape Variety

75% shiraz, 15% grenache, 8% viognier and 2% mourvèdre grapes grown in the Barossa (Barossa Valley and Eden Valley).

Technical Details

Harvest Date: 21 February- 4April | Alcohol: 14.5% | pH: 3.54 | Acidity: 6.45g/L

Maturation

Viognier co-fermented with shiraz. Grenache and mourvèdre fermented separately. Matured in seasoned French hogheads for 15 months prior to blending and bottling.

Background

The shiraz, grenache, viognier, mourvèdre 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 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 in colour. Lifted, floral aromas of blackberries, plums, anise and cedar with sage, pepper and mace notes. Sweet, ripe, berry fruit flavours on a complex, layered palate of great depth and length.



Cellaring Potential

Great vintage,
drink now to 2015.

C A HENSCHKE & CO

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