



## CYRIL HENSCHKE CABERNET SAUVIGNON 2002

### *Grape Varieties*

75% cabernet sauvignon, 12.5% cabernet franc and 12.5% merlot grapes grown in the Henschke Eden Valley estate vineyard.

### *Wine Description*

Very deep crimson in colour. A sweet alluring bouquet of violets, cassis and cedar with hints of chocolate, herbs and anise. The palate is sweet and fleshy, deliciously structured and complex. Nice tight silky texture with fine-grained rolling tannins.

### *Cellaring Potential*

Exceptional vintage, drink 2006-2012.

### *Serving Idea*

Poached fillet of beef & braised oxtail.

### *Technical Data*

Harvest date: 8-13 May  
Alcohol: 14.8%  
pH 3.61  
Acid: 5.9g/l

### *Background*

The cabernet sauvignon label carries the name Cyril Henschke (1924-1979) as a tribute to one of Australia's outstanding winemakers and pioneers in the production of varietal table wines. Cyril Henschke planted cabernet sauvignon at Eden Valley in the 1960s.

### *Vintage Description*

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy – like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving us with less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather.

With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.