



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Henry's Seven 2009

### Grape Variety

61% shiraz, 24% grenache, 8% viognier and 7% mourvèdre grapes grown in the Barossa (Barossa and Eden Valley).

### Technical Details

Harvest Date: 6-25 March | Alcohol: 14.5% | pH: 3.54 | Acidity: 6.0g/L

### Maturation

Viognier co-fermented with shiraz. Grenache and mourvèdre fermented separately. Matured in seasoned French hogsheads 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 wine grapes. 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 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 flavor development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

### Wine Description

Vibrant red with violet hues. Lifted aromas of raspberries, rosehip and plums with hints of kitchen spices and pepper. The palate is lively and complex with red fruits; nicely balanced, a lush texture and chewy tannins.



### Cellaring Potential

Excellent vintage,  
10+ years