



HENSCHKE

Exceptional wines from outstanding vineyards

Henry's Seven 2011

Grape Variety

71% shiraz, 15% grenache, 10% mourvèdre and 4% viognier grapes grown in the Barossa (Barossa and Eden Valley).

Technical Details

Harvest Date: 28 March-2 May | Alcohol: 14% | pH: 3.51 | Acidity: 6.2g/L

Maturation

Viognier co-fermented with shiraz; grenache and mourvèdre fermented separately. Matured in seasoned French hogsheads for 10 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 lead-up to the 2011 vintage was very different to past seasons. A strong La Niña event dominated the weather pattern, bringing a wetter than average winter and the coldest for 13 years. The drought was broken across the country with floods in the eastern states and a return to high river levels and full dams. The wettest spring was recorded, with the coldest average spring temperatures since 2005. Vine growth was extremely vigorous due to high soil moisture levels and regular thunderstorm activity. The wettest December day ever was recorded on December 7. Summer was generally mild, with one rainfall event mid-January and three days in the 40s at the end of January. The spin-off from Cyclone Yasi and monsoonal activity in the north and west brought more unseasonal weather across the southern regions of the country. Weather conditions encouraged the spread of powdery mildew and downy mildew, with the highest levels of disease experienced since 1992/93. There was also a return of plague locusts through the region, causing damage in the more isolated vineyards. Veraison began in mid-February, heralding a late beginning to the harvest. Thunderstorm activity continued through February with mild temperatures causing a nervous anticipation to the impending vintage. Rain, high humidity and mild temperatures continued through March, making it one of the wettest since 1974. This affected the ripening but allowed for early flavour development and maintained acidity.

Wine Description

Deep garnet with crimson hues. Sweet, lifted aromas of fragrant red and blue wild berry fruits, plums and cherries with a hint of lavender florals and sage, punctuated by cracked black pepper and exotic spices. The palate is an elegant array of juicy ripe mulberry and red raspberry fruits, with layers of black pepper, and beautifully structured and textural fine-grained tannins for a long, crisp finish.

Reviewed May 2013



Cellaring Potential

Great vintage,
5+ years (from vintage).

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