



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2018 FIVE SHILLINGS

GRAPE VARIETY

70% shiraz and 30% mataro grown in the Barossa (Eden Valley and Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 14 March - 18 April | Alcohol: 14.5% | pH: 3.55 | Acidity: 6.1g/L

MATURATION

Matured in 100% seasoned (78% French, 22% American) oak hogsheads for 8 months prior to blending and bottling.

WINE DESCRIPTION

Very deep crimson in colour. Deeply perfumed aromas of Satsuma plum, blueberry and forest berries are supported by lifted floral notes and hints of mace, nutmeg and white pepper. Delicious vibrant red currant and bramble fruit flavours lead to subtle blue fruits, black pepper and earthy notes of crushed oregano and roasted root vegetables, while rich and textural layers of fine, velvety tannins provide a long, plush finish.

BACKGROUND

Five Shillings pays tribute to Paul Gotthard, the second-generation Henschke winemaker of the early Barossa Lutheran pioneers of South Australia. In 1862 he and his pioneering father Johann Christian established the Henschke winery in the high country of the historic Eden Valley, planted seven acres of vines, and in 1868 sold the first wines. In 1873, after a transfer of five shillings, he continued on the winemaking tradition from his father and began to build a reputation for quality wines. Among the first wines they produced in the 1860s were 'dry white' (likely made from riesling) and 'dry red' (likely made from shiraz and mataro). This wine replicates the blend of Gotthard's early 'dry reds' and is produced from low yielding, ungrafted, biodynamically grown Eden Valley shiraz planted on 540 million-year-old red-brown earths, and blended with mataro growing on the sandy soils of the Barossa Valley.

VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer lead to the potential for near-average yields. Late December became warm and dry and assured for healthy canopies with low disease pressure. The summer months of January and February were typically hot and dry but extreme heat periods were shorter than in recent memory, characterised instead by well above-average overnight temperatures. March and April provided the light and warmth which lead to full and balanced maturity being achieved across all grape varieties. All in all, the 2018 vintage will be considered a standout of this decade, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

ACCOLADES

2019 Barossa Wine Show - Silver Medal

CELLARING POTENTIAL

Exceptional vintage,
15+ years (from vintage).

REVIEWED March 2019