



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2003 CYRIL HENSCHKE

### GRAPE VARIETY

91% cabernet sauvignon and 9% merlot grown on the Cyril Henschke Vineyard on the Henschke Eden Valley property, managed with organic practices.

### TECHNICAL DETAILS

Harvest Date: 11 April – 1 May | Alcohol: 14.5% | pH: 3.53 | Acidity: 6.2g/L

### MATURATION

Matured in new and seasoned French oak hogsheads for approximately 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Deep crimson-garnet with brick-red hues. Lifted and youthful aromas of spicy wild berries, blackcurrant, mulberry, salted plum, bay leaf, violets, cedar and green olive tapenade. Layers of intense herbal pepper, bay leaf and olive are balanced by a powerful mid-palate of boysenberry, black cherry and cassia, with fine cocoa tannins and a long finish.

### BACKGROUND

This wine carries the name of Stephen's father, fourth-generation Henschke winemaker, Cyril Henschke (1924-1979); a tribute to one of Australia's outstanding winemaking pioneers, who was renowned for old-vine, single-vineyard and quality varietal table wines. Cyril planted cabernet sauvignon at the Henschke Eden Valley Vineyard in the late 1960s. The cabernet sauvignon vines, along with cabernet franc and merlot, are planted on a north facing slope, managed with organic and biodynamic practices. First produced as a single-vineyard wine in 1978, Cyril Henschke Cabernet Sauvignon celebrates the incredible beauty that emerges from the vibrant rows of the Eden Valley Vineyard, revered for its texture, depth, complexity and fine-grained tannins.

### VINTAGE DESCRIPTION

Following one of the worst droughts in history, the soil moisture and dams were extremely low in the lead up to vintage. Despite a frosty and windy spring with little rainfall, fruit set was better than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event in late February resulted in fruit split. Vintage was small but of very good quality.

### CELLARING POTENTIAL

Excellent vintage;  
Drink now - 2040+

REVIEWED June 2023