



HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential

Exceptional vintage,
25+ years (from vintage).

Tappa Pass Shiraz 2009

Grape Variety

100% old-vine shiraz grown in the Barossa (Barossa and Eden Valley).

Technical Details

Harvest Date: 6-25 March | Alcohol: 15% | pH: 3.65 | Acidity: 6.1g/L

Maturation

Matured in 55% new and 45% seasoned French hogsheads for 18 months prior to blending and bottling.

Background

The Barossa has a core of traditional growers of Lutheran descent dating back five generations, staunchly continuing the traditions of their forebears. Occasionally, one or two parcels of fruit of overwhelming quality come over the weighbridge; this is one such example. The 50-year-old, low-yielding vines are growing in low-fertility Neoproterozoic soils more than 542 million years old, ranging from terra rossa to red-brown earths. The fully ripe black shiraz grapes were sourced from two grower vineyards in Tappa Pass and Light Pass and were vinified in traditional open-top fermenters.

Vintage Description

The 2009 vintage was preceded by another cold, drought winter. It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s and some frost damage in low-lying areas. 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, 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 flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April. The resultant red quality was excellent.

Wine Description

Deep crimson with violet hues. Fragrant and sophisticated aromas of blueberry and blackberry supported by spicy sage, vanilla and cedar nuances. The palate is lush and fleshy with intense flavours of plum and blackcurrant fruits; beautifully balanced with grainy tannins for a long and rounded finish.

Reviewed August 2011