OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Excellent vintage; 15+ years (from vintage).

REVIEWED July 2022

2021 STONE JAR

GRAPE VARIETY

100% tempranillo grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 12 March | Alcohol: 13% | pH: 3.67 | Acidity: 5.68g/L

MATURATION

Matured in 100% seasoned French oak hogsheads for 12 months prior to blending and bottling.

WINE DESCRIPTION

Deep garnet with bright ruby hues. Bright, fragrant aromas of spiced mulberry, black cherry, red plum and raspberry, with notes of tamarillo, dried herbs, white pepper, cinnamon, mace and anise. A juicy and plush palate of red berries and blackcurrant is carried by savoury line of chalky tannins, finishing long with excellent balance.

BACKGROUND

The 2021 Stone Jar Tempranillo pays tribute to Stephen and Prue's grandson Bosco Nicolas Henschke, second child of Johann and Angela, who was born in Spain with a congenital heart defect and passed away in 2019 at four weeks of age. He lives on in the Henschke family's love and memories. The tempranillo grape is native to northern Spain, where Bosco's maternal family have a long history of making wine from this variety. This single vineyard of tempranillo was planted in 2002, high in the Eden Valley, on rocky soils at the source of the North Para River. The *Stone Jar* name gives recognition to the German Silesian families and their rich and wonderfully varied traditions, which have been carried on for generations. Stephen's grandfather Paul Alfred sold his wine to local customers in stone jars, which in the Barossa were known as *'krugs'*.

VINTAGE DESCRIPTION

Average winter rains were followed by even budburst. Frost damage was significant and spring was cloudy with good rains pre-flowering, followed by short bursts of hot weather in late November. The later flowering varieties were impacted by heat at the end of November and strong winds in early December damaged the canopies although the crop remained disease free. January was dry with a burst of heat prior to a perfectly timed rain event at veraison in early February. The lead up to vintage was cool, cloudy and mostly dry with the white varieties showing balanced acidities and good aromatics. After our coolest summer for 19 years, a dry, warm autumn provided near-ideal conditions for ripening in our red varieties. Overall, the wines show great balance and potential for ageing.

