

HENSCHKE

Exceptional wines from outstanding vineyards



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Cellaring Potential

Exceptional vintage, 25+ years (from vintage).

Grape Variety

81% cabernet sauvignon, 13% cabernet franc and 6% merlot grown on the Henschke Eden Valley vineyard.

Technical Details

Harvest Date: 9-21 April | Alcohol: 14% | pH: 3.53 | Acidity: 6.42g/L

Maturation

Matured in 57% new and 43% seasoned French hogsheads for 18 months prior to blending and bottling.

Background

This wine carries the name of Stephen's father, Cyril Henschke (1924-1979), as a tribute to one of Australia's outstanding winemaking pioneers, renowned for the production of varietal table wines with the accent on quality and flavour. Cyril planted cabernet sauvignon at Henschke's Eden Valley vineyard in the 1960s.

Vintage Description

The 2009 vintage was preceded by another cold, drought winter, with 399mm rainfall in Eden Valley for the year (a good year would see 500mm). It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s, some frost damage in low-lying areas, but very little rain during September and October. In fact, 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 with around 65mm recorded, 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 flavor development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

Wine Description

Very deep crimson red in colour. Complex aromas of sweet blackberries, herbs, spices, cassis and violets are supported by nuances of cigar box, tar and smoked meats. The palate is complex and powerful with intense black fruit, spice and dried herb flavours; fleshy and layered with rolling grainy tannins and a beautifully long finish.

Reviewed March 2013