



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2018 HILL OF GRACE

### 60<sup>TH</sup> ANNIVERSARY

#### GRAPE VARIETY

100% shiraz from pre-phyloxera material brought from Europe in the mid-1800s and grown on the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

#### TECHNICAL DETAILS

Harvest Date: 21 – 29 March | Alcohol 14.5% | pH 3.46 | Acidity 5.73g/L

#### MATURATION

Matured in 20% new and 80% seasoned (83% French, 17% American) oak hogsheads for 18 months prior to blending and bottling.

#### DESCRIPTION

Deep ruby with ruby hues. Ethereal and exotic aromas of blackberry and blood plum with five-spice; star anise, clove, fennel seed, cinnamon and black pepper, and more subtle hints of bay leaf and crushed flowering herbs. The palate is plush, deep, complex and powerful, with a core of supple blackberry and blueberry fruit laden with spice and pepper, and beautifully balanced by fine acidity resolving into a long and elegant finish of rolling, velvety tannins.

#### BACKGROUND

Over 180 years ago, Johann Christian Henschke came from Silesia to settle and build his farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the now famed Hill of Grace vines were more than 50 years old. The original vines, known as the 'Grandfathers', were planted around 1860 by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the Henschke family winery. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, that sit at an altitude of 400m, with an average rainfall of 520mm. Hill of Grace is a unique, delineated, historic single vineyard that lies opposite a beautiful old Lutheran church, which is named after a picturesque region in Silesia known as Gnadenberg, translating to 'Hill of Grace'. Cyril Henschke made the first single-vineyard shiraz wine from this vineyard in 1958 from handpicked grapes vinified in traditional open-top fermenters. The original Ancestors (vines over 125 years) are now approximately 160 years old and remain the heart of the Hill of Grace wine, along with a small selection of Centenarians (vines over 100 years), Survivors (vines over 70 years), and Old Vines (vines over 35 years), all planted on their own roots.

#### VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that the vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer led to the potential for near-average yields. Late December became warm and dry, ensuring healthy canopies with low disease pressure. The summer months of January and February were typically warm and dry, characterised by above-average overnight temperatures. The old-vine vineyards coped well with the warm nights, their deep roots able to withstand the warming and drying effect on the topsoil, maturing the balanced crops as autumn approached. March and April provided light and warmth to the Eden Valley which led to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely healthy grapes arrived in the fermenters. All in all, the 2018 vintage will be considered a standout of the decade. Shiraz was certainly one of the highlights of the season, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

#### CELLARING POTENTIAL

Exceptional vintage;  
30+ years (from vintage).

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A PROUD MEMBER OF  
AUSTRALIA'S  
FIRST FAMILIES  
OF WINE



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