

# HENSCHKE

# Exceptional wines from outstanding vineyards



# **Cellaring Potential** Excellent vintage,

20+ years (from vintage).

# **Keyneton Euphonium 2010**

# **Grape Variety**

70% shiraz, 18% cabernet sauvignon and 12% merlot grown in the Barossa (Eden Valley and Barossa Valley).

#### **Technical Details**

Harvest Date: 4 March-14 April | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.5g/L

#### **Maturation**

Matured in 15% new and 85% seasoned French and American oak hogsheads for 18 months prior to blending and bottling.

# **Background**

The Barossa hills village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the early settlers, and was home to the Henschke Family Brass Band and the Henschke winery. The Henschke Family Band was founded in 1888 by Paul Gotthard Henschke and later led by third-generation Paul Alfred Henschke, and featured wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet. The B flat euphonium, a large brass wind instrument, was made by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. The instruments were imported by musical entrepreneur, Carl Engel of Adelaide in the late 1900s and have been lovingly restored and remain in the Henschke family.

### **Vintage Description**

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring, which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result.

A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

# Wine Description

Deep red magenta in colour. An intense nose of dark forest fruits, plums, dried herbs and spices with hints of anise, cassis and cedar. The concentrated palate is lush and rich showing bright fruit characters; nicely textured with velvety tannins, elegant structure and long a finish.

Reviewed May 2012