OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Excellent vintage, 10+ years (from vintage).

REVIEWED July 2021

2019 STONE JAR TEMPRANILLO

GRAPE VARIETY

Tempranillo grown on the Henschke Eden Valley vineyard, using organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 07 March | Alcohol: 13% | pH: 3.72 | Acidity: 5.10g/L

MATURATION

Matured in seasoned hogsheads (75% French and 25% American) for 10 months prior to blending and bottling.

WINE DESCRIPTION

Medium ruby with bright ruby hues. Lifted aromas of liquorice and white pepper over black cherry, dark plum compote and black olive, with notes of dried herbs, spicy chrysanthemum and nutmeg. A supple medium-bodied palate with bright blackberry, dark plum, red berries and red liquorice, complemented by savoury, fine-grained tannins and textural minerality delivering a juicy finish.

BACKGROUND

The 2019 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 original Henschke settlers 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

Vintage 2019 shaped up to be a challenging one, with below-average yields, however the quality was very high, with beautiful expressions of varietal character and generally good balance and structure. The hand-picked fruit that arrived at the winery in the cool of the morning was clean, with good concentrated flavours. A dry winter, spring and summer with warmer than average temperatures in January and February lead to the advancement of maturity of all grape varieties in the Eden Valley and an early onset of vintage. The later-ripening varieties, riesling and cabernet were standouts, however most varieties were of a very high standard, including shiraz despite miniscule yields.

