# OVER 150 YEARS OF FAMILY WINEMAKING



## CELLARING POTENTIAL

Excellent vintage, 25+ years (from vintage).

REVIEWED February 2021

### 2017 APPLE TREE BENCH

### GRAPE VARIETY

52% shiraz and 48% cabernet sauvignon grown in the Barossa (Eden Valley and Barossa Valley regions).

#### TECHNICAL DETAILS

Harvest Date: 30 March - 10 May | Alcohol: 14.5% | pH: 3.53 | Acidity: 6.81g/L

#### MATURATION

Matured in 28% new and 72% seasoned (85% French, 15% American) oak hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with violet hues. Lifted and fragrant aromas of briary blackberry, red currant, Satsuma plum, with floral notes of violets, cassis, lavender, supported by crushed thyme and black pepper. The palate is textural and layered with red currant, mulberry and blackberry revealing hints of bay leaf and anise, balanced by focussed acidity, depth and structure from cedary oak and elegant, fine-grained tannins.

### BACKGROUND

The Apple Tree Bench pays tribute to the farming traditions of Johann Christian Henschke, who settled in the high-country of the Barossa's Eden Valley wine region in 1862. The Henschke family's early farm life revolved around the apple tree bench, where the produce from the farm was placed before being stored in the cool stone cellar. This wine is produced from ungrafted low-yielding Eden Valley shiraz planted on ancient redbrown earths and blended with cabernet sauvignon growing on the deep alluvial soils of the Barossa Valley. A limited-production traditional Barossa blend of shiraz cabernet.

## VINTAGE DESCRIPTION

A later start to picking and a mild period of ripening finished with the last grapes being picked in mid-May. A wet 2016 winter gave us a good foundation for our predominantly dry-grown vines on their own roots, and a cool, wet and fiercely windy spring followed, with a slightly higher spring rainfall than the Barossa Valley, which delayed flowering, though conditions during set meant that yields were at average levels. A mild summer with regular rainfall events followed, which allowed the grapes to reach full physiological maturity. The significant rainfall events largely missed our area and therefore we harvested the majority of our grapes in healthy condition. As always, careful hand picking in the vineyard and sorting of grapes as they were processed made sure that quality was not compromised.

