150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Exceptional vintage, 15+ years (from vintage).

REVIEWED March 2019

2017 GEORGE 5TH GRENACHE

GRAPE VARIETY

100% grenache grown on a single vineyard in the Barossa Valley.

TECHNICAL DETAILS

Harvest Date: 19 April | Alcohol: 15% | pH: 3.5 | Acidity: 5.49g/L

MATURATION

Matured in 100% seasoned French hogsheads for 10 months prior to blending and bottling.

WINE DESCRIPTION

Crimson in colour with purple hues. Alluring aromas of black cherry, strawberries and cream, raspberry, rhubarb and red currant with nuances of dried herbs, aniseed and musk. Rich, juicy red and blue fruits, vanilla, mint and cinnamon spice flavours are seamlessly balanced with fine, silky tannins and an elegant structure for a focussed and lingering finish.

BACKGROUND

Georg Adam Heidenreich was ordained as a pastor in Hanover in 1866 in the presence of George V and the royal family, where Martin Luther, father of the Reformation, was ordained. Georg married Anna, nee Meyer, and arrived at Port Adelaide in the same year. Their new home for the next 44 years was the Manse in Bethany. Subsequent generations settled on the deep sands of the North Para and planted the now 80-year-old bush-vine grenache, which thrives in this environment producing exemplary delicious fragrance, elegance and lithe tannins.

VINTAGE DESCRIPTION

Picking began two weeks later than usual and a mild period of ripening finished with the last grapes being picked in the first week of May. A wet 2016 winter gave us a good foundation for a cool, wet and windy spring, with spring temperatures approximately 2C below average Wet soils, combined with cooler temperatures resulted in slow shoot development, however the lack of stress in the vines meant that the flowers developed well. Favourable weather during flowering resulted in good fruit set. A mild summer with regular rainfall events followed, which allowed the grapes to reach full physiological maturity. The significant rainfall events largely missed the valley and the fruit was harvested in healthy condition. As always, careful hand picking in the vineyard and sorting of grapes as they were crushed made sure that quality was not compromised. 2017 was a classic vintage for Henschke, with well-balanced wines exhibiting beautiful fragrance, spice, purity and elegance.

