



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Cellaring Potential

Great vintage,  
drink now to 20+ years

## Tappa Pass Shiraz 2007

### Grape Variety

100% old-vine shiraz grown in the Barossa (Eden Valley and Barossa Valley).

### Technical Details

Harvest Date: 27 Feb-5 Apr | Alcohol : 14.5% | pH: 3.55 | Acidity: 6.56g/L

### Maturation

Matured in 70% new and 30% used French oak hogsheads for 18 months prior to blending and bottling.

### Background

The Barossa has a core of traditional growers of Lutheran descent dating back five generations, staunchly continuing the traditions of their forebears. Occasionally one or two parcels of fruit of overwhelming quality come over the weighbridge; this wine is one such example. The 50-year-old, low-yielding vines are growing in low-fertility Neoproterozoic soils more than 542 million years old, ranging from red-brown earths to terra rossa. The fully ripe black shiraz grapes were sourced from grower vineyards in Tappa Pass and Light Pass on the same soil type and were vinified in traditional open-top fermenters.

### Vintage Description

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley. The highly publicised drought of 2006 was reported as the worst ever. Certainly, the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50%. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

### Vino-Lok Closure

Bottled under the new and innovative Vino-Lok glass closure to protect the wine's purity.

### Wine Description

Very deep crimson in colour. Lifted, sweet aromas of blueberries, blackberries plums and anise with hints of tar, roast meat and vanillin oak. The palate is sweet, ripe and concentrated with layers of blue fruits and velvety tannins. Lush and complex with excellent depth, length and elegance.

Reviewed July 2010

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