



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Henry's Seven 2006

### Grape Variety

66% shiraz, 19% grenache, 8% mourvèdre and 7 % viognier grapes grown in the Barossa (Barossa and Eden Valley).

### Technical Details

Harvest Date: 15 March-4 May | Alcohol: 15% | pH: 3.57 | Acidity: 6.3g/L

### Maturation

Viognier co-fermented with shiraz. Grenache and mourvèdre fermented separately. Matured in seasoned French hogsheads for 15 months prior to blending and bottling.

### Background

The shiraz, grenache, viognier, mourvèdre blend is a tribute to Henry Evans who planted the first vineyard of seven acres at Keyneton in 1853. He quickly developed a reputation for producing the best wines in the southern colony. Following Henry's death in 1868, his widow Sarah exercised her temperance convictions by closing the winery and uprooting all the winegrapes. The blend highlights the historical introduction of southern French and Spanish varieties to South Australia in those early pioneering days and reflects the history, religion and culture of the Barossa.

### Vintage Description

The 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley and Adelaide Hills. After a late break in mid June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties such as rielsing and shiraz suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only minor impact on the overall yield; however, yields in most varieties were down by 15-20%. The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid February but were early enough not to affect quality, with only minor sunburn on exposed fruit. Whites were nearly all picked by the end of March, an unusual situation.

### Wine Description

Crimson red in colour. Developed, fragrant aromas of plum, chocolate and licorice accented with truffle and black pepper. The sweet, juicy palate of blackcurrant and anise is punctuated with bursts of cracked pepper and complimented by nicely balanced acidity and long, fine tannins.

Reviewed March 2011



### Cellaring Potential

Excellent vintage,  
10+ years

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