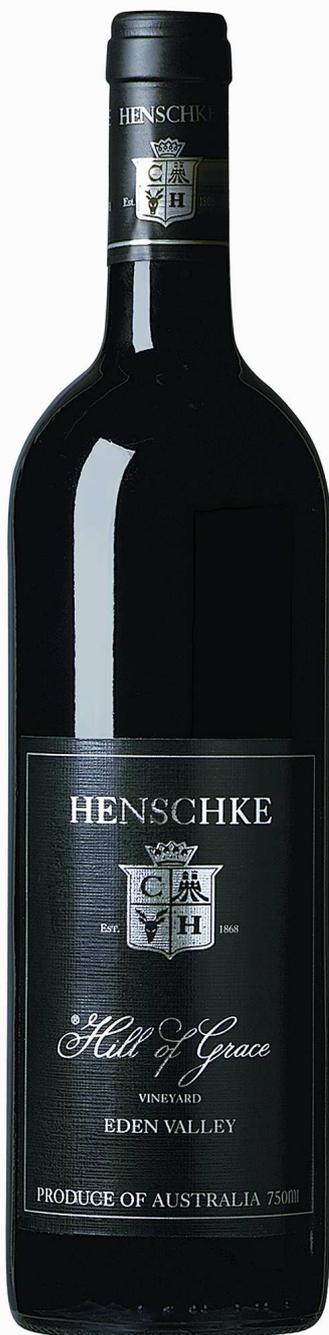




HENSCHKE

Exceptional wines from outstanding vineyards



Hill of Grace 1984

Grape Variety

100% shiraz grapes from pre-phyloxera material brought from Europe by the early settlers in the mid-1800s and grown in the Eden Valley wine region.

Technical Details

Harvest Date: 25 March-3 April | Alcohol : 12.0% | pH: 3.39 | Acidity: 5.8g/L

Maturation

Matured in new American oak puncheons and French oak hogsheads prior to blending and bottling.

Background

Over 100 years ago Johann Christian Henschke came from Silesia to settle and farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the famous Hill of Grace shiraz vines were more than 50 years old. They were planted around the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery. Hill of Grace is a unique delineated single historic vineyard. The vineyard lies opposite a beautiful old Lutheran Church, built of local field stone, which was euphoniously named Gnadenberg, meaning Hill of Grace.

Cyril Henschke, the fourth generation, made the first single-vineyard wine from these vines in 1958. The original vines are now over 100 years old. The handpicked grapes are vinified in traditional open-top fermenters.

Vintage Description

Good winter rains followed by a mild spring and cool summer preceded a dry vintage. The conditions were ideal for harvesting, broken only by light rains in mid-April followed by cool misty mornings.

Wine Description

Deep ruby crimson in colour. Sweet slightly oyster/gamy, spicy and exotic, with plum, anise, chocolate, leather and five-spice. A rich and complex palate with intense, fleshy, silky mature tannins, good acid balance and a very long rich finish.

Cellaring Potential

Exceptional vintage,
drink now.