



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING



## 2015 APPLE TREE BENCH

### GRAPE VARIETY

68 % shiraz and 32% cabernet sauvignon grown in the Barossa (Eden Valley and Barossa Valley).

### TECHNICAL DETAILS

Harvest Date: 26 February - 26 March | Alcohol: 14.5% | pH: 3.45 | Acidity: 6.39g/L

### MATURATION

Matured in 10% new and 90% seasoned (90% French, 10% American) oak hogsheads for 15 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson in colour. Spicy aromas of Satsuma plums, blueberries, crushed mulberries, blackberries and blackcurrants are complemented beautifully by savoury notes of cardamom, bay leaf and licorice. Rich, succulent plum and blue and black berry fruits fill the palate and entwine with black pepper, bay leaf and anise, while plush layers of soft, supple tannins and a savoury line of flavour provide for a firm and well-structured mid-palate, and a long, fine finish.

### BACKGROUND

The Apple Tree Bench label pays tribute to the farming traditions of Johann Christian Henschke, a Barossa pioneer who settled in the high-country of the historic Eden Valley. Now renowned for wines based on shiraz and riesling, 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 cellar. The exceptional quality of the fruit in 2015 has allowed the Henschke family to make a limited-production, traditional Barossa blend of shiraz cabernet.

### VINTAGE DESCRIPTION

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led to a mild, dry summer with no disease, resulting in clean fruit with higher natural acidity, and incredible flavour and colour concentration. It was a dry, warm and windy start to January, with some welcome rain at the end of the month coinciding with the onset of veraison; perfectly timed for the old dry-grown vineyards. Mild weather followed from February through to April providing a fairytale vintage with stunning signature regional varieties that show extraordinary flavour, purity of fruit and acid balance.

### CELLARING POTENTIAL

Exceptional vintage,  
20+ years (from vintage).

**REVIEWED** March 2018