

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Cyril Henschke Cabernet Sauvignon 1998

### *Grape Varieties*

70% cabernet sauvignon, 15% merlot and 15% cabernet franc grapes grown in the Eden Valley region.

### *Background*

Cyril Henschke (1924-1979) was one of Australia's outstanding winemakers and a pioneer in the production of varietal table wines, with the accent on quality and flavour. The cabernet sauvignon label continues to carry his name as a tribute.

### *Vintage Description*

The preceding winter was unusually dry, with frosty nights and clear days. The rain instead came in spring, and the luxuriantly growing vines benefited from the greenhouse effect. The indicators were of a hot dry summer, although only a serious burst of heat was experienced in mid January and again at the end of February; otherwise it was a mild summer, which had a significant delaying effect on the ripening process. An early onset of autumn caused a late harvest, with average yields, good to exceptional quality and intense flavour in the grapes.

### *Wine Description*

Deep crimson in colour. Intense, mature, blackberry fruit, spicy cassis, anise and sweet perfumed aromas of violets complexed by cloves and cedar/cigar box. A well-structured seamless and opulent palate, rich, soft and beautifully balanced finishing long with very fine-grained tannins.

### *Cellaring Potential*

Exceptional vintage, optimum year 2008.

### *Serving Ideas*

Large buttered ravioli of braised beef and mushrooms with truffle oil and a little lightly shaved Parmesan.

### *Technical Data*

Harvest date: 6-12 May  
Alcohol: 14.1  
pH: 3.32  
Acid: 6.6