



EST.

1868

HENSCHKE

specialist winemakers

G.A. HENSCHKE & CO.
KEYNETON
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CVRIL HENSCHKE CABERNET SAUVIGNON 1984

Cyril Henschke, 1924-1979, was truly one of Australia's outstanding winemakers. He is remembered for his humanity, his friendliness and generosity, for his quick intelligence, his boundless interests and his warm imagination. Cyril Henschke's technical ability, with his personal background, his feeling for soils and grape varieties, led him to be a pioneer in the production of varietal wines that expressed the absolute quality of the grape.

He was awarded a Churchill Fellowship in 1970. The Cabernet Sauvignon label will continue to carry his name as a tribute to his notable achievement in establishing Henschke's reputation as premium quality varietal and regional winemakers.

Produced from 100% Cabernet sauvignon grapes grown in the Barossa Hills and matured for 12 months in new French Nevers and American oak barrels prior to bottling.

Show Awards:

Gold Medal 1986 Hobart	Class 38
Gold Medal 1984 Hobart	Class 10
Silver Medal 1985 Hobart	Class 31
Silver Medal 1986 Canberra	Class 25

Cellaring potential: Mid-term 3-5 years.

Wine description: Ruby/garnet colour, soft complex bouquet of blackberry/mint and vanillan oak, smooth with firm finish, well structured palate.

TECHNICAL DETAILS:

Season: Excellent year, good winter rains, mild spring and cool summer temperatures preceded a dry vintage resulting in good yields.

Vineyard area: Barossa Hills.

Variety: 100% Cabernet sauvignon.

Harvest Beaume: ca. 12.5%

Fermentation type: traditional open tank with submerged cap.

Fermentation duration: 6-7 days.

Fermentation temperature: 10 - 22°C.

Malolactic fermentation: Inoculated with *Leuconostoc oenos*.

Oak variety: new French Nevers oak hogheads

Maturation time: 12 months in oak
12 months in underground bottle storage

pH.: 3.4

Acid: 5.95 g/l

Alcohol: 12.5% vol.