



HENSCHKE

Exceptional wines from outstanding vineyards

Hill of Grace 2007

Grape Variety

100% shiraz grapes from pre-phylloxera material brought from Europe by the early settlers in the mid-1800s and grown on the Hill of Grace vineyard in the Eden Valley.

Technical Details

Harvest Date: 16 March-4 April | *Alcohol:* 14% | *pH:* 3.58 | *Acidity:* 6.4g/L

Maturation

Matured in 100% new French oak hogsheads for 18 months prior to blending and bottling.

Background

Over 165 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 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. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, which sit at an altitude of 400m, with an average rainfall of 520mm. Hill of Grace is a unique, delineated, single historic vineyard that lies opposite a beautiful old Lutheran church which is named after a picturesque region in Silesia called Gnadenberg, meaning Hill of Grace. Cyril Henschke made the first single-vineyard shiraz wine from this vineyard in 1958 from handpicked grapes vinified in traditional open-top fermenters.

Vintage Description

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with yield losses of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of 50%. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding in the north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

Wine Description

Deep crimson with purple hues. Sweet, fragrant, exotic aromas of spicy red and black berry fruits, supported by plum, anise, tar and truffles and a hint of cedar. An elegantly fruited palate shows rich, complex flavours of forest fruits and cassis with underlying notes of black pepper spice, while the surprisingly restrained powdery tannins provide layers of texture for a long and luscious finish.

Reviewed January 2012



Cellaring Potential

Great vintage,
20+ years (from vintage).

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