



HENSCHKE

Exceptional wines from outstanding vineyards

Hill of Grace 2004

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: 2-16 April | Alcohol: 14% | pH: 3.6 | Acidity: 5.7g/L

Maturation

Matured in new and seasoned French (55%) and American (45%) 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, historic single 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 average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet, warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 this weather became mild and windy, and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.

Wine Description

Deep red with crimson/violet hues. Enticing and intense aromas of ripe blackberry and blueberry fruits, with savoury nuances of dried herbs, bay leaf and cedary French oak. The palate is rich, concentrated and powerful with wonderful depth of flavour, layers of texture and mature tannins for a long and elegant finish.

Reviewed March 2013



Cellaring Potential

Excellent vintage,
20+ years (from vintage).