



### **Background**

Over 160 years ago Johann Christian Henschke came from Silesia to settle and farm in the Eden Valley region. The famous century-old Hill of Grace vines 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. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the famous Hill of Grace shiraz vines were more than 50 years old. Cyril Henschke, the fourth generation, made the first single-vineyard wine from these vines in 1958. The original vines are now over 140 years old. Hill of Grace is a unique delineated single historic vineyard. The vineyard lies opposite a beautiful old Lutheran Church, built of local field stone, which was euphoniously named Gnadenberg, meaning Hill of Grace.

The handpicked grapes are vinified in traditional open-top fermenters and matured for 18 months in new and seasoned French and American oak barrels.

### **Vintage Description**

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. 2003 must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.

### **HILL OF GRACE 2003**

#### **Grape Variety**

100% shiraz grapes from pre-phylloxera material brought from Europe by the early settlers in the mid 1800s and grown in the Eden Valley wine region.

#### **Wine Description**

Very deep crimson in colour. Sweet ripe lifted aromas of blackberry and blackcurrant with hints of mint, dark chocolate and exotic spices. The sweet rich ripe palate shows good weight and acidity, and is lush with concentrated ripe cherry flavours, layered and textured with chunky tannins on a long finish.

#### **Cellaring Potential**

Great vintage, drink now to 2015.

#### **Serving Idea**

Saddle of venison with parsnips & beetroot.

#### **Technical Data**

Harvest date:	21 March
Alcohol:	14.5%
pH:	3.43
Acid	6.6g/l