



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Hill of Grace 2002

### 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: Late March | Alcohol: 14.5% | pH: 3.35 | Acidity: 5.7g/L

### Maturation

Matured in new French and American 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 year 2002 goes down as being the coolest, windiest 'non-summers' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy - like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to crop reductions. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the low yields, 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

### Wine Description

Intensely rich dark crimson in colour. Enticing, deep and concentrated blackcurrant and black plum aromas with hints of exotic spices and frankincense draw you in. Opulent power and focus on the palate with lashes of dark berries, spice and fine-grained tannins; exceptional length and cellaring potential.

### Cellaring Potential

Exceptional vintage,  
25+ years (from vintage).

Reviewed March 2013