



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Hill of Grace 1997 (Museum Release)

### 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: Early May | Alcohol: 14.2% | pH: 3.51 | Acidity: 5.7g/L

### Maturation

Matured in new and seasoned French and American hogsheads for 21 months prior to blending and bottling. Bottle aged at Henschke Cellars in Keyneton for museum release.

### 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.

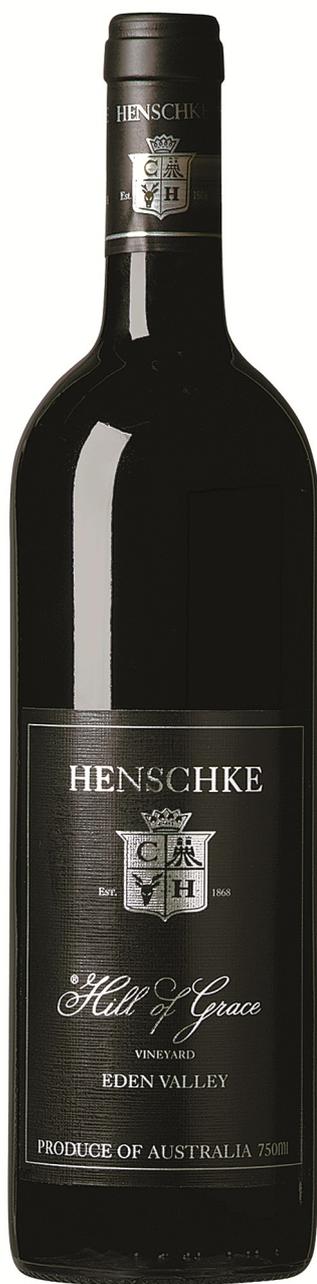
### Vintage Description

A wet winter, with average rainfall during the four-month winter period, followed by a mild, dry spring, leading to excellent growth, good set and vigour; however, frosts caused damage in some vineyards. A mild, late Indian summer ended the cool season, ensuring excellent ripening conditions and accumulation of colour and flavour.

### Wine Description

The 40th vintage maintains Henschke's '*Exceptional wines from outstanding vineyards*', and shows brick red colour with ruby hues. Enticing aromas of sweet, ripe red, and blue fruits, plum jam and leather are complemented by Hill of Grace's familiar nuances of exotic five spice, herbs and chocolate. The palate is lush and juicy; intense and powerful layers of flavour, texture and acidity with fine, velvety tannins for a long, elegant finish.

Reviewed November 2012



### Cellaring Potential

Excellent vintage,  
25+ years (from vintage).  
Ideal to drink now.

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