



HENSCHKE

Exceptional wines from outstanding vineyards

Hill of Grace 1992

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: 19 April | *Alcohol:* 14.1% | *pH:* 3.47 | *Acidity:* 6.3g/L

Maturation

Matured in new French and American hogsheads for approximately 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 lead-up to the 1992 vintage saw a late wet winter, although the yearly rainfall was 50mm below average. The mild spring was ideal for flowering and encouraged excellent berry set. A long, dry, cool summer with the coolest January on record delayed harvest. Despite the predictions being just above average, actual yields were only 10% less than the big 1990 vintage.

Wine Description

Deep garnet in colour. The nose exudes aromas of ripe blackberries and plums, cinnamon spice and lavender with supporting notes of black pepper, beef stock and soy. The palate is plush and sweetly fruited between layers of well-structured acidity and grainy, chewy tannin, providing a long, elegant finish that is mature but still holding strong.



Cellaring Potential

Excellent vintage,
25+ years (from vintage).

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