



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Hill of Grace 1988

### 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:* 16-18 March | *Alcohol:* 13% | *pH:* 3.66 | *Acidity:* 5.7g/L

### Maturation

Matured in new American and French oak hogsheads 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, 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

An eventful year: excellent winter rains, hail damage in spring, rains during flowering, very hot summer with week and a half of century heat in January. February was cool and misty. Another 10 days' heat wave occurred at the end of March.

### Wine Description

Crimson with brick red hues. Sweet blackberry aromas are complimented by herbaceous notes of snow pea and green bean with underlying nuances of soy, leather and turned earth. The palate is rich yet elegant with a beautiful balance of concentrated fruit flavours, acidity and fine-grained tannins, that together provide energy and an impressively long finish.

### Cellaring Potential

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

Reviewed March 2013