



HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential

Exceptional vintage,
drink now to 2012.

Hill of Grace 1986

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.

Technical Details

Harvest Date: 2-7 April | Alcohol : 12.5% | pH: 3.56 | Acidity: 5.8g/L

Maturation

Matured in new French oak and American oak hogsheads and American oak puncheons prior to blending and bottling.

Background

Over 100 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 shiraz 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. 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.

Cyril Henschke, the fourth generation, made the first single-vineyard wine from these vines in 1958. The original vines are now over 100 years old. The handpicked grapes are vinified in traditional open-top fermenters.

Vintage Description

A relatively dry winter with late rains, mild spring with excellent conditions for flowering and berry set followed by a very cool summer (coolest since 1972). Heat wave on 5 and 6 March (42°C), hottest March day since 1943. Dry autumn with no rain after December. An exceptional vintage with good yields.

Wine Description

Brick red in colour. Complex, with sweet plums and cherries, showing exotic leather, mint, cocoa and vanilla aromas. The palate is sweet and rich with soft mid-notes, velvety tannins and great length.

Reviewed April 2002.