



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Hill of Grace 2006

### 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: 23 March-17 April | Alcohol: 14.5% | pH: 3.5 | Acidity: 6.3g/L

### Maturation

Matured in new French (65%) and American (35%) hogsheads for 21 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 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley. After a late break in mid June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties such as riesling and shiraz suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only minor impact on the overall yield; however, yields in most varieties were down by 15-20%. The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid February but were early enough not to affect quality, with only minor sunburn on exposed fruit. Whites were nearly all picked by the end of March, an unusual situation.

### Wine Description

Deep crimson in colour with violet hues. Lifted blueberry and blackberry fruits on the nose with hints of crushed sage and confident, ripe herbal notes. The plum and sage flavours follow through on the palate that is beautifully structured with fine-grained tannins and a long, lush finish.

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### Cellaring Potential

Exceptional vintage,  
25+ years (from vintage).

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