



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Cyril Henschke 2001

### Grape Variety

65% cabernet sauvignon, 20% cabernet franc and 15% merlot grown on the Henschke Eden Valley vineyard.

### Technical Details

Harvest Date: 1-10 May | Alcohol: 14% | pH: 3.48 | Acidity: 6.1g/L

### Maturation

Matured in new and seasoned French hogsheads for 18 months prior to blending and bottling. Bottle aged at Henschke Cellars in Keyneton for museum release.

### Background

This wine carries the name of Stephen's father, Cyril Henschke (1924-1979), as a tribute to one of Australia's outstanding winemaking pioneers, renowned for old-vine single-vineyard and quality varietal table wines. Cyril planted cabernet sauvignon at Henschke's Eden Valley vineyard in the 1960s.

### Vintage Description

The 2001 season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds.

### Wine Description

Brick red in colour. Alluring, sweet aromas of black and red currants are complemented by savoury hints of beef stock, cigar box, leather and dried herbs. Concentrated dark berry and plum flavours on the entry are balanced with mid-palate nuances of smoked meats and charred French oak supports, fine acidity and mature tannins for a rich and elegant finish.



### Cellaring Potential

Great vintage,  
20+ years (from vintage).

Reviewed December 2014