# OVER 150 YEARS OF FAMILY WINEMAKING



## CELLARING POTENTIAL

Great vintage, 10+ years (from vintage).

REVIEWED March 2020

### 2019 FIVE SHILLINGS

#### GRAPE VARIETY

69% shiraz and 31% mataro grown in the Barossa (Eden Valley and Barossa Valley).

### TECHNICAL DETAILS

Harvest Date: 15 March - 4 April | Alcohol: 14.5% | pH: 3.57 | Acidity: 6.27g/L

#### MATURATION

Matured in 72% French oak hogsheads (81% of which were new) and 28% American hogsheads (19% of which were new) for 10 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with violet hues. Fragrant aromas of rhubarb, Satsuma plum and red and black currant are entwined with spicy notes of anise, mace and white pepper. A rich and plush palate, with concentrated fruit flavours of black currant and plum, is complemented by balanced acidity and textural, velvety tannins for a long, rolling finish.

### BACKGROUND

Five Shillings pays tribute to Paul Gotthard, the second-generation Henschke winemaker of the early Barossa Lutheran pioneers of South Australia. In 1862 he and his pioneering father Johann Christian established the Henschke winery in the high country of the historic Eden Valley, planted seven acres of vines, and in 1868 sold the first wines. In 1873, after a transfer of five shillings, he continued on the winemaking tradition from his father and began to build a reputation for quality wines. Among the first wines they produced in the 1860s were 'dry white' (likely made from riesling) and 'dry red' (likely made from shiraz and mataro). This wine replicates the blend of Gotthard's early 'dry reds' and is produced from low yielding, ungrafted, biodynamically grown Eden Valley shiraz planted on 540 million-year-old red-brown earths, and blended with mataro growing on the sandy soils of the Barossa Valley.

## VINTAGE DESCRIPTION

Vintage 2019 shaped up to be a challenging one, with below-average yields, however the quality was very high, with beautiful expressions of varietal character and generally good balance and structure. The hand-picked fruit that arrived at the winery in the cool of the morning was clean, with good concentrated flavours. A dry winter, spring and summer with warmer than average temperatures in January and February lead to the advancement of maturity of all grape varieties in the Eden Valley and an early onset of vintage. The later-ripening varieties, riesling and cabernet were standouts, however most varieties were of a very high standard, including shiraz despite miniscule yields.

