



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2024 FIVE SHILLINGS

GRAPE VARIETY

76% shiraz and 24% mataro grown in the Barossa (64% Eden Valley and 36% Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 27 March – 2 April | Alcohol: 14.5% | pH: 3.4 | Acidity: 5.97g/L

MATURATION

Matured in 5% new and 95% seasoned French oak hogsheads for 8 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson with purple hues. Vibrant aromas of blueberry, blackberry, boysenberry and mulberry, with enticing spice notes of mace, nutmeg, white pepper and wild thyme. The rich and supple palate of fresh mulberry and wild blueberry is layered with hints of anise, bright acidity and fine, expansive tannins for a long, savoury finish.

BACKGROUND

Five Shillings pays tribute to Paul Gotthard, second-generation Henschke winemaker and a member of the early Barossa Silesian community of South Australia. In 1862 he and his father, Johann Christian, established the Henschke winery in the high country of the Eden Valley's historic North Rhine district, 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 Eden Valley shiraz planted on red-brown earths derived from 540 million-year-old sediments, blended with mataro grown on the sandy soils of the Barossa Valley.

VINTAGE DESCRIPTION

The 2024 vintage began with high June rainfall, providing a strong foundation for the season, followed by dry conditions from August through to October, and a warmer than average September that accelerated budburst and later phenology. Substantial rain events between late November and early January supported excellent canopy growth and berry development, setting the vines up well for a notably dry summer, with no rainfall in February. Short bursts of heat promoted ripening, leading to an earlier than usual Barossa Valley harvest in late February. All Barossa Valley shiraz was picked by early March and the cooler weather later in the month provided optimal conditions for ripening and harvesting mataro, which extended into early April. Shiraz, grenache and mataro were standout varieties of the season, delivering exceptional quality. The 2024 vintage reflects a balance of timely rain, ideal canopy growth, and a dry, warm finish, resulting in vibrant and expressive wines.

CELLARING POTENTIAL

Exceptional vintage;
20+ years (from vintage).

REVIEWED December 2024



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