OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Exceptional vintage; 35+ years (from vintage).

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2016 HILL OF GRACE

GRAPE VARIETY

100% shiraz 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 wine region.

TECHNICAL DETAILS

Harvest Date: 9 – 14 March | Alcohol 14.5% | pH 3.43 | Acidity 5.83g/L

MATURATION

Matured in 85% French and 15% American (29% new, 71% seasoned) hogsheads for 18 months prior to blending and bottling.

DESCRIPTION

Deep crimson in colour with violet hues. Lifted, exotic aromas of star anise, sage, bay leaf and fennel frame dark and brooding blackberry, Satsuma plum, mulberry and red currant notes. The palate is rich, plush and concentrated with amazing depth and complexity from succulent plum, blackberry and blueberry revealing star anise, black pepper, charcuterie and cedar. Balanced acidity provides freshness and structure, while layers of silky tannins result in an elegant finish with exceptional length.

BACKGROUND

Over 175 years ago, Johann Christian Henschke came from Silesia to settle and build his farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the now famed Hill of Grace vines were more than 50 years old. The original vines, known as the 'Grandfathers', were planted around 1860 by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the Henschke family winery. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, that 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 known as Gnadenberg, translating to '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. The original Ancestors (vines over 125 years) are now approximately 160 years old and remain the heart of the Hill of Grace wine, along with a small selection of Centenarians (vines over 100 years), and Old Vine (over 35 years) all planted on their own-roots.

VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old-vine Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.