



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



#### CELLARING POTENTIAL

Exceptional vintage;  
drink now – 2035+

**REVIEWED** March 2025



A PROUD MEMBER OF  
AUSTRALIA'S  
FIRST FAMILIES  
OF WINE

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## 2005 HILL OF GRACE

#### GRAPE VARIETY

100% shiraz from pre-phyloxera material brought from Europe in the mid-1800s and grown on the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

#### TECHNICAL DETAILS

Harvest Date: 22 March – 17 April | Alcohol: 14.5% | pH: 3.56 | Acidity: 5.7g/L

#### MATURATION

Matured in new French (65%) and American (35%) hogsheads for 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

#### DESCRIPTION

Dark garnet with ruby hues. Complex aromas of blackberry, mocha, roasted hazelnut and cedar, complemented by hints of five spice, black pepper and leather. The palate is generous and powerful with plum, blueberry compote, cocoa, cardamom and delicate notes of star anise and tobacco leaf. Rich layers of velvety tannins provide excellent structure and an incredibly long finish.

#### BACKGROUND

Over 180 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 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), Survivors (vines over 70 years), and Old Vines (vines over 35 years), all planted on their own roots.

#### VINTAGE DESCRIPTION

Vintage 2005 was early, warm, quick, fantastic quality with good yields - and exhausting. Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage. The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties of riesling and shiraz, from Eden Valley performed brilliantly.