



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2004 HILL OF GRACE

MUSEUM RELEASE

GRAPE VARIETY

100% shiraz from pre-phylloxera 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 practices.

TECHNICAL DETAILS

Harvest Date: 2 – 16 April | Alcohol: 14% | pH: 3.6 | Acidity: 5.7g/L

MATURATION

Matured in new and seasoned (55% French, 45% American) oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

DESCRIPTION

Deep crimson with brick-red hues. Earthy notes exploding into spicy star anise, blackberry coulis, red currant and rosehip, with supporting cedary characters. The palate is rich, vibrant and complex with dark berry fruits, polished and refined tannins and a great acid line for a long, seamless savoury finish. So much energy to this wine.

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

VINTAGE DESCRIPTION

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet, warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 this weather became mild and windy, and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately, March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.

CELLARING POTENTIAL

Excellent vintage;
Drink now – 2047+.

REVIEWED June 2022



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C A HENSCHKE & CO
PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223
E INFO@HENSCHKE.COM.AU
HENSCHKE.COM.AU