



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2010 HILL OF ROSES

GRAPE VARIETY

100% 21-year-old shiraz grown on one single block at the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 25 March | Alcohol: 14.5% | pH: 3.54 | Acidity: 6.6g/L

MATURATION

Matured in 60% new and 40% seasoned French oak hogsheads for 18 months prior to bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Garnet with ruby hues. Enticingly fragrant dark cherry, black plum and cassis, supported by exotic notes of clove, fennel seed, bergamot and hints of vanilla pod. A vibrant core of juicy blood plum, stewed rhubarb and dark berry fruits on the palate, layered with sweet spice, Dutch cocoa and dried herbs, supported by bright acidity and fine, focused tannins, leading to an elegant, moreish, savoury finish.

BACKGROUND

Hill of Roses is named as a tribute to Johann Gottlieb Rosenzweig (translating from German to 'rose twig'), a member of the early Barossa Lutheran community who settled at Parrot Hill in the Eden Valley. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed have rejoiced in the riches of those efforts. This wine is produced from a small selection of low-yielding, dry-grown shiraz vines from the Hill of Grace Vineyard, planted as a nursery block in 1989. The planting is known as the 'Post Office Block' after the historic Parrot Hill Post Office ruins overlooking the vineyard. These vines were a mere 12 years old when the wine was first produced in 2001 and at present are too young to be considered for inclusion in the Hill of Grace vintages. As per the Barossa Old Vine Charter, an 'old vine' is equal to or greater than 35 years of age. The quality of the grapes from this selection, however, has produced a wine that has warranted a separate bottling and limited release.

VINTAGE DESCRIPTION

A wet winter replenished the soil moisture. Spring was mild with rains continuing into early summer making it the wettest year since 2005. Heat spikes and cool changes throughout summer resulted in vintage starting early and producing exceptional quality fruit with great acid balance.

DRINKING WINDOW

Exceptional vintage;
drink now – 2045+

REVIEWED June 2024