



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Keyneton Euphonium 2009

### Grape Variety

62% shiraz, 23% cabernet sauvignon, 8% merlot and 7% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley).

### Technical Details

Harvest Date: 5 March-22 April | Alcohol: 14.5% | pH: 3.55 | Acidity: 6.3g/L

### Maturation

Matured in 15% new and 85% seasoned French and American hogsheads for 18 months prior to blending and bottling.

### Background

The Barossa hills village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the early settlers, and was home to the Henschke Family Brass Band and the Henschke winery. The Henschke Family Band was founded in 1888 by Paul Gotthard Henschke and later led by his son Paul Alfred, and featured wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet. The B flat euphonium, a large brass wind instrument, was made by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. The instruments have been lovingly restored and remain in the Henschke family.

### Vintage Description

The 2009 vintage was preceded by a cold, drought winter. It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s and some frost damage in low-lying areas. It was the driest September for 30 years and the driest October on record. Staggered flowering resulted from cool weather which reduced the fruit set. Some varieties were also pruned back hard to just a few spurs to allow them to survive with no water. Rain arrived mid-December, making it the wettest month of the whole year. The cool southerlies continued through into the new year, reminiscent of 2005. December didn't record any days over 32C. January brought a record six days over 40C, not seen since 1908, causing vine stress, exacerbated by drought conditions and empty dams, followed by another week of hot weather culminating in a 46C day on Black Saturday on February 7. Fortunately subsequent weather was mild and dry, with perfect ripening weather from March 1 moving into autumn mode. A strong change brought a general rain across the state with 10-20mm in early March, which helped with ripening and flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April. The resultant red quality was excellent.

### Wine Description

Dark garnet red with violet hues. Intense aromas of blackberry, ripe mulberry and spiced satsuma plum with a hint of cassis. The palate is rich and complex with juicy ripe plum and red currant fruits while the savoury, fine, layered tannins provide a long and velvety finish.

Reviewed September 2011



### Cellaring Potential

Excellent vintage,  
20+ years (from vintage).

C A HENSCHKE & CO

PO Box 100 Keyneton SA 5353 | T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au