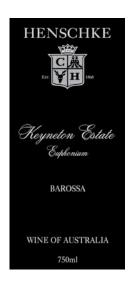


# HENSCHKE



#### Background

The Barossa hills village of Keyneton was pioneered by pastoralist Joseph Keynes in 1842. It became a musical and cultural focus for early settlers, such as the Henschke Family Brass Band and the Henschke Winery. This brass band survived generations and featured wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet, which have been restored and are still in the family. The historic Keyneton district has been the home of up to seven wineries during its period of settlement.

### The Euphonium

The B flat euphonium, a large brass wind instrument, was made by the famous Zimmermann factory in Leipzig, Germany, in the late 19th Century. A musical entrepreneur, Carl Engel of Adelaide, was responsible for importing musical instruments into South Australia at this time. It has a deep amber coloured lacquer and is adorned with decorative metalwork on the body and slides not seen on more recent instruments. Again it has a warmer and more subtle tone quality than its modern counterparts.





# KEYNETON ESTATE EUPHONIUM 2003

# **Grape Varieties**

70% shiraz, 14% cabernet sauvignon, 10% merlot and 6% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley).

#### Vintage Description

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. 2003 must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.

#### Wine Description

Deep crimson in colour. Lifted aromas of spicy sweet plum, blackberry and cassis with hints of cedar and tar. Sweet, rich ripe and lush on the palate with great intensity and structure. Fleshy in texture, the wine has excellent depth and complexity with powdery tannins.

# Cellaring Potential

Excellent vintage, drink 2008+

#### Serving Idea

Rice noodle & beef Vietnamese broth.

#### Technical Data

Harvest date: 24 April-6 May

Alcohol: 14.9% pH 3.48 Acid: 6.4g/l