$\operatorname{HENSCHKE}$  exceptional wines from outstanding vineyards

# 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, the late 19<sup>th</sup> Century. A musical in entrepreneur, Carl Engel of Adelaide, was importing responsible for 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 modern its counterparts.

# KEYNETON ESTATE EUPHONIUM 2001

## Varieties

72% shiraz, 20% cabernet sauvignon and 8% merlot grown in the Barossa (Eden Valley and Barossa Valley).

## Vintage Description

Good winter and spring rains continued on to our hottest summer on record. Occasional timely thunderstorms offered a few millimetres of wonderful refreshing rain. Vintage began two to three weeks early providing only average yields but exceptional reds.

## Wine Description

Very deep crimson in colour. Sweet ripe spicy blackberries, blackcurrants and blueberries wrapped in plums and anise with hints of vanilla and cedar. Sweet fleshy fruit on the palate, rich mature fruit flavours; soft with velvety textured tannins and a long finish. Distinctive shiraz characters.

#### Cellaring Potential

Excellent vintage, optimum year 2009.

#### Serving Idea

Rare rump steak with smoked eggplant and roast field mushrooms.

Technical Data

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Harvest date:	27 February-10 May
Alcohol:	14% vol.
pH:	3.45
Acid:	6.3 g/l

