# OVER 150 YEARS OF FAMILY WINEMAKING



## CELLARING POTENTIAL

Exceptional vintage; Drink now - 2042.

REVIEWED June 2022

### 2005 TAPPA PASS

MUSEUM RELEASE

#### GRAPE VARIETY

100% old-vine shiraz grown in the Barossa (Eden Valley and Barossa Valley regions).

#### TECHNICAL DETAILS

Harvest Date: 7 March – 17 April | Alcohol: 15% | pH: 3.56 | Acidity:  $5.9 \mathrm{g/L}$ 

#### MATURATION

Matured in 80% new and 20% seasoned French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Deep garnet with garnet hues. Bursting with aromas of blueberry, fresh sage, salted plum and mulberry, with developing notes of earth, leather, grilled meats, dried herbs and cedar. The palate is juicy, pristine and refined with hallmark blue fruits, and a long, creamy maltlike finish, balanced by bright acidity and velvety tannin tension. Still youthful, elegant and composed.

### BACKGROUND

The Barossa has a core of traditional growers of German Silesian descent, dating back five generations, staunchly continuing on the traditions of their forebears. Occasionally one or two parcels of fruit of overwhelming quality come over the weighbridge; this is such an example. This wine is sourced from up to 70-year-old, low-yielding shiraz vines from a selection of historical grower vineyards at Tappa Pass and Light Pass, growing in low-fertility Neoproterozoic soils more than 542 million years old, that range from red-brown earths to terra rossa. These vineyards provide shiraz fruit from both the Eden and Barossa Valleys of the Barossa zone, vinified in traditional open-top fermenters.

## VINTAGE DESCRIPTION

The 2005 vintage was early, warm and quick with fantastic quality and good yields. Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coater of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage. The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley (shiraz and riesling) performed brilliantly.

