



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2016 KEYNETON EUPHONIUM

GRAPE VARIETY

57% shiraz, 30% cabernet sauvignon, 7% merlot and 6% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 26 February - 14 April | Alcohol: 14.5% | pH: 3.58 | Acidity: 6.36g/L

MATURATION

Matured in 71% French and 29% American (13% new and 87% seasoned) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep garnet with ruby hues. Alluring aromas of morello cherry and blackberry unfold with notes of black pepper, liquorice, cedar and baking spice. The palate is defined and poised with plum, blackcurrant, cassis and leather, framed by fine, chalky tannins and bright acidity for a long, savoury finish.

BACKGROUND

Keyneton Euphonium is a beautiful composition of shiraz from up to 50-year-old vines growing in the Eden and Barossa Valleys, blended with cabernet sauvignon, merlot and cabernet franc from selected vineyards in both regions. The Barossa hills village of Keyneton, established by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the community, and home to the Henschke Family Brass Band and Henschke Winery. The band was founded in 1888 by second-generation Paul Gotthard Henschke and later led by third-generation Paul Alfred Henschke, featuring wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet. The B flat euphonium was produced by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. The instruments were imported by musical entrepreneur, Carl Engel of Adelaide in the late 1800s and have been lovingly restored to remain in the care of the Henschke family.

VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old-vine Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

ACCOLADES

Silver Medal – 2021 International Wine Challenge (IWC)

DRINKING WINDOW

Exceptional vintage;
drink now to 2045+.

REVIEWED May 2026