



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2001 MOUNT EDELSTONE

GRAPE VARIETY

100% 89-year-old single-vineyard shiraz grown on the Henschke Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 4–27 April | Alcohol: 14% | pH: 3.45 | Acidity: 6.2g/L

MATURATION

Matured in new and seasoned French oak hogsheads for 20 months prior to blending and bottling. Bottle-aged in the Henschke cellars prior to release.

WINE DESCRIPTION

Deep garnet with brick-red hues. Lifted aromas of mulberry and blackcurrant are woven with sage, black pepper, crushed dried herbs, tobacco leaf and anise. The palate is rich and poised, unfolding black cherry, satsuma plum, cassis, nutmeg, mace and hints of leather, with fine acidity and velvety tannins carrying through to a long, powerful finish.

BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning 'gemstone', a reference to the small yellow opals once found in the area. The Mount Edelstone Vineyard was planted in 1912 by Ronald Angas, a descendant of George Fife Angas who founded The South Australian Company and played a significant role in the formation and establishment of South Australia. Unusual for its time, the vineyard was planted solely to shiraz. The ancient 500-million-year-old geology in the vineyard has given rise to soils that are deep red-brown clay-loam to clay, resulting in low yields from the dry-grown, ungrafted centenarian vines. The wine was first bottled as a single-vineyard shiraz in 1952 by fourth-generation Cyril Henschke. By the time Cyril purchased the vineyard from Colin Angas in 1974, Mount Edelstone was already well entrenched as one of Australia's greatest shiraz wines. Crafted by the Henschke family for 70 years now, Mount Edelstone is one of the longest consecutively produced single-vineyard wines in Australia.

VINTAGE DESCRIPTION

The season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing average yields of exceptional quality.

DRINKING WINDOW

Exceptional vintage;
Drink now.

REVIEWED December 2025