



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2025 STONE JAR

### GRAPE VARIETY

100% tempranillo grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

### TECHNICAL DETAILS

Harvest Date: 27 March | Alcohol: 13% | pH: 3.43 | Acidity: 6.08g/L

### MATURATION

Matured in 100% seasoned oak hogsheads for 6 months prior to blending and bottling.

### WINE DESCRIPTION

Deep ruby with bright red hues. Fragrant aromas of satsuma plum, maraschino cherry and raspberry are layered with tamarillo, dried fig, crushed flowering herbs, white pepper and mace. A vibrant palate of dark berry fruits and red cherry unfolds into dried oregano, bay leaf and cedar, with focused acidity and supple tannins delivering excellent depth and length.

### BACKGROUND

The Stone Jar Tempranillo pays tribute to Stephen and Prue's grandson Bosco Nicolas Henschke, second child of Johann and Angela, who was born in Spain in 2018 with a congenital heart defect and passed away at four weeks of age. He lives on in the Henschke family's love and memories. The tempranillo grape is native to northern Spain, where Bosco's maternal family have a long tradition of making wine from this variety. The Stone Jar name was inspired by Stephen's grandfather Paul Alfred Henschke, third-generation winemaker, who sold his wine to local customers in stone jars, which in the Barossa were known as 'krugs'. This single-vineyard tempranillo was planted from 2000 onwards on the Henschke Eden Valley Vineyard, on rocky soils at the source of the North Para River.

### VINTAGE DESCRIPTION

The 2025 growing season began under continued dry conditions, with below-average winter rainfall failing to replenish soil moisture. Unseasonably warm late-winter weather prompted an early budburst, followed by a devastating frost event in mid-September that caused widespread damage across much of south-eastern Australia. Remarkably, vine recovery exceeded expectations, with fruitful secondary buds forming bunches on new shoots. Supplementary irrigation was required to maintain vine health throughout winter, spring, and summer. Although yields were expected to be low, they surpassed conservative estimates. Like spring, summer also arrived early, with a warming trend from mid-November laying the foundation for one of the hottest and driest seasons in living memory. Fortunately, early February saw only short bursts of heat. A return to high temperatures in early March accelerated ripening in red varieties, with three-quarters of vineyards picked in just three weeks. Harvest concluded in mid-April, the earliest on record. Healthy canopies allowed the Eden Valley shiraz and cabernet sauvignon to produce vibrant, expressive wines with great colour and tannin ripeness.

### CELLARING POTENTIAL

Excellent vintage;  
15+ years (from vintage).

REVIEWED April 2026