



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2025 THE NURTURER

GRAPE VARIETY

33% counoise, 16% shiraz, 14% grenache, 13% grenache gris, 11% carignan, 8% clairette and 5% cinsault grown on Henschke Estate Vineyards in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 21 March - 7 April | Alcohol: 13% | pH: 3.37 | Acidity: 5.12g/L

MATURATION

Matured in 16% new and 84% seasoned French oak puncheons for six months prior to blending and bottling.

WINE DESCRIPTION

Pale ruby with crimson hues. Lifted aromas of freshly cut plum, raspberry, boysenberry and black cherry, with notes of rhubarb, cranberry, violets, rosemary and star anise. The palate is generous with a rich core of red and black fruits interwoven with white pepper and sage, carried by vibrant acidity and fine, chalky tannins for a balanced finish.

BACKGROUND

Named in honour of Prue Henschke, a highly regarded botanist, environmentalist and viticulturist, The Nurturer celebrates Prue's dedication to regenerating our vineyards through organic composts, as well as native grasses and flowering plants, with the aim of optimising soil and vine health. Inspired by Prue's recent plantings of site-suited varieties in the Henschke 'Home Gardens' Vineyard, The Nurturer is a sequential fermentation of counoise, shiraz, grenache noir, grenache gris, carignan, clairette and cinsault with each variety added in harvest order.

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;
10+ years (from vintage).

REVIEWED February 2026