



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 FIVE SHILLINGS

GRAPE VARIETY

70% shiraz and 30% mataro grown in the Barossa (Eden Valley and Barossa Valley regions).

TECHNICAL DETAILS

Harvest Date: 14 March – 18 April | Alcohol: 14.5% | pH: 3.55 | Acidity: 6.1g/L

MATURATION

Matured in 100% seasoned (78% French, 22% American) oak hogsheads for 8 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep garnet with crimson hues. Lifted aromas of boysenberry, blackberry and baked blueberry are layered with bergamot, liquorice, anise and leather. The palate flows with vibrant layers of mulberry, redcurrant and plum, leading into black pepper, baking spice, vanilla and cedar, with balanced acidity and firm tannins providing excellent depth and length.

BACKGROUND

Five Shillings pays tribute to Paul Gotthard, second-generation Henschke winemaker and a member of the early Barossa German Silesian community of South Australia. In 1862 he and his father, Johann Christian, established the Henschke winery in the high country of the Eden Valley's historic North Rhine district, planted seven acres of vines, and in 1868 sold the first wines. In 1873, after a transfer of five shillings, he continued on the winemaking tradition from his father and began to build a reputation for quality wines. Among the first wines they produced in the 1860s were 'dry white' (likely made from riesling) and 'dry red' (likely made from shiraz and mataro). This wine replicates the blend of Gotthard's early 'dry reds' and is produced from Eden Valley shiraz planted on red-brown earths derived from 540 million-year-old sediments, blended with mataro grown on the sandy soils of the Barossa Valley.

VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions saw vines grow well in the mild weather. Ideal flowering conditions in late spring and early summer delivered potential near-average yields. Late December became warm and dry, ensuring healthy canopies with low disease pressure. The summer months of January and February were typically hot and dry, but extreme heat periods were shorter than in recent memory, characterised instead by well above-average overnight temperatures. March and April provided the light and warmth needed for full and balanced maturity across all grape varieties. All in all, the 2018 vintage will be considered a standout of this decade, fittingly so in the year Henschke celebrated its 150th anniversary of family winemaking tradition.

ACCOLADES

2019 National Wine Show of Australia – Silver Medal
2019 Barossa Wine Show – Silver Medal

DRINKING WINDOW

Exceptional vintage;
drink now to 2030+.

REVIEWED May 2026



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