



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2016 STONE JAR

### GRAPE VARIETY

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

### TECHNICAL DETAILS

Harvest Date: 22 March | Alcohol: 14.5% | pH: 3.7 | Acidity: 5.71g/L

### MATURATION

Matured in 100% seasoned French oak hogsheads for 10 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Deep garnet with ruby hues. Fragrant, savoury aromas of dried flowering herbs, grilled plum and morello cherry with cinnamon, cardamom, cedar and subtle leather notes. Concentrated and rich, the palate reveals tamarillo, black cherry and red plum entwined with savoury spice, olive tapenade and dark chocolate, through to a long, fine tannin finish.

### BACKGROUND

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. Recent vintages pay tribute to Stephen and Prue's grandson Bosco Nicolas Henschke, second child of Johann and Angela, who was born in Spain in 1918 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.

### VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and fruit set. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled in the New Year and rainfall around veraison in late January brought relief to the vineyard. This was followed by further rainfall in early March, which eased stress on all varieties. Open, light canopies allowed for good flavour, sugar and colour, and mature tannins to develop at harvest, with the vintage overall characterised by average yields but very high quality.

### DRINKING WINDOW

Excellent vintage;  
drink now to 2035+.

REVIEWED May 2026