



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2004 TAPPA PASS

GRAPE VARIETY

100% shiraz from up to 70-year-old, low-yielding vines grown in the Barossa (Eden Valley and Barossa Valley regions).

TECHNICAL DETAILS

Harvest Date: 15 – 23 March | Alcohol: 14% | pH: 3.71 | Acidity: 6.0g/L

MATURATION

Matured in 79% new and 21% seasoned French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep garnet with brick red hues. Captivating aromas of black cherry, blueberry and baked plum reveal notes of brown baking spice, coffee, cedar and leather. Rich, concentrated dark fruits unfold across the palate, entwined with boysenberry, black tea, clove and cedar, with fine-grained tannins resolving on the savoury finish.

BACKGROUND

The Barossa has a core of grape growers of German Silesian descent dating back six generations, staunchly continuing the traditions of their forebears. Up to 70-year-old, low-yielding shiraz is selected from historical grower vineyards at Tappa Pass and Light Pass, growing in low-fertility soils that range from terra rossa to red-brown earths, derived from Neoproterozoic bedrock more than 542 million years old. These vineyards provide exceptional quality shiraz fruit from both the Eden Valley and Barossa Valley regions of the Barossa, vinified in traditional open-top fermenters.

VINTAGE DESCRIPTION

Average winter rainfall was a welcome relief after a severe drought in 2003. A relatively frost-free, wet and warm spring followed, creating a natural greenhouse effect where the vines grew vigorously, flowered and set a large crop. December was the hottest for 10 years; however, at the start of 2004 the weather became mild and windy, and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately, March returned the region to sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002, with good yields and excellent quality.

DRINKING WINDOW

Excellent vintage;
drink now to 2030+.

REVIEWED May 2026



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AUSTRALIA'S
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