



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 CYRIL HENSCHKE

GRAPE VARIETY

97% cabernet sauvignon, 2% merlot and 1% cabernet franc grown on the Cyril Henschke Vineyard on the Henschke Eden Valley property, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 11 - 12 April | Alcohol: 14.5% | pH: 3.56 | Acidity: 6.5g/L

MATURATION

Matured in 10% new and 90% seasoned French oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep garnet with garnet hues. Lively and fragrant aromas of crushed flowering herbs, violets, briary blackberry, plum, black cherry and cassis, with subtle forest and cedar notes. A rich, supple and complex palate of dark forest berries, dark chocolate, cooking spices and liquorice, interlaced with fresh acidity and a long, savoury finish of fine-grained tannins.

BACKGROUND

This wine carries the name of Stephen's father, fourth-generation Henschke winemaker, Cyril Henschke (1924-1979); a tribute to one of Australia's outstanding winemaking pioneers, who was renowned for old-vine, single-vineyard and quality varietal table wines. Cyril planted cabernet sauvignon at the Henschke Eden Valley Vineyard in the late 1960s. The cabernet sauvignon vines, along with cabernet franc and merlot, are planted on a north facing slope, managed with organic and biodynamic practices. First produced as a single-vineyard wine in 1978, Cyril Henschke Cabernet Sauvignon celebrates the incredible beauty that emerges from the vibrant rows of the Eden Valley Vineyard, revered for its texture, depth, complexity and fine-grained tannins.

VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that the vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer led to the potential for 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 warm and dry, characterised by above-average overnight temperatures. The old-vine vineyards coped well with the warm nights, their deep roots able to withstand the warming and drying effect on the topsoil, maturing the balanced crops as autumn approached. March and April provided light and warmth to the Eden Valley which led to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely healthy grapes arrived in the fermenters. All in all, the 2018 vintage will be considered a standout of the decade, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

CELLARING POTENTIAL

Exceptional vintage;
25+ years (from vintage).

REVIEWED August 2022