



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Cyril Henschke Cabernet Sauvignon 2010

### Grape Variety

84% cabernet sauvignon, 13% cabernet franc and 3% merlot grown on the Henschke Eden Valley vineyard.

### Technical Details

*Harvest Date:* 8-15 April | *Alcohol:* 14% | *pH:* 3.5 | *Acidity:* 6.82g/L

### Maturation

Matured in 45% new and 55% seasoned French hogsheads for 18 months prior to blending and bottling.

### Background

This wine carries the name of Stephen's father, Cyril Henschke (1924-1979), as a tribute to one of Australia's outstanding winemaking pioneers, renowned for old-vine single-vineyard and quality varietal table wines. Cyril planted cabernet sauvignon at Henschke's Eden Valley vineyard in the 1960s.

### Vintage Description

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring, which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result.

A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

### Wine Description

Deep crimson with garnet hues. Complex, vibrant aromas of violets, plums, blackberries and cassis with dried rosemary, thyme and oregano nuances, and a hint of beef stock, cedar and star anise. The palate is powerful yet incredibly finely structured with layers of plums, blackberries and red currants, guided by elegant acidity and tannins that integrate with the fruit and lead to a long, fine, beguiling finish.



### Cellaring Potential

Exceptional vintage,  
25+ years (from vintage).

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