HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2009 CYRIL HENSCHKE

GRAPE VARIETY

81% cabernet sauvignon, 13% cabernet franc and 6% merlot grown on the Cyril Henschke Vineyard on the Henschke Eden Valley property, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 9 – 21 April | Alcohol: 14% | pH: 3.53 | Acidity: 6.42g/L

MATURATION

Matured in 57% new and 43% seasoned French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium garnet with brick red hues. Fragrant aromas of redcurrant, dried cranberry and black cherry are layered with bay leaf, thyme, black tea, cedar and leather. A fine and elegant palate of black fruits is interwoven with dried cherry and earthy forest floor notes, with well-integrated tannins delivering finesse and length.

BACKGROUND

This wine carries the name of Stephen's father, fourth-generation Henschke winemaker, Cyril; 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 property in the late 1960s. The cabernet sauvignon vines, along with cabernet franc and merlot, are planted on a north facing slope, and are 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 this Eden Valley vineyard, revered for its texture, depth, complexity and fine-grained tannins.

VINTAGE DESCRIPTION

A cold, dry winter saw the coldest August since 1951. Spring delivered heat spikes and frost damage in low-lying areas, but little rain, making it the driest September for 30 years and driest October on record. Staggered flowering resulted from cool weather, reducing fruit set. Rain in mid-December and cool southerlies continued into the new year. January heat spikes caused vine stress, exacerbated by drought conditions. Thankfully, subsequent weather was mild with a rain event in early March assisting ripening and flavour development.

DRINKING WINDOW

Exceptional vintage;
drink now to 2040+.

REVIEWED May 2026

A PROUD MEMBER OF AUSTRALIA'S FIRST FAMILIES OF WINE

C A HENSCHKE & CO PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223 **E** INFO@HENSCHKE.COM.AU **HENSCHKE.COM.AU**