



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING

2002 CYRIL HENSCHKE

GRAPE VARIETY

75% cabernet sauvignon, 12.5% cabernet franc and 12.5% merlot grown on the Cyril Henschke Vineyard on the Henschke Eden Valley property, managed with organic practices.

TECHNICAL DETAILS

Harvest Date: 8 – 13 May | Alcohol: 14.8% | pH: 3.61 | Acidity: 5.9g/L

MATURATION

Matured in 75% new and 25% seasoned French oak hogsheads for 19 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep garnet with brick-red hues. Intense aromas of violets and blackberry are layered with cassis, nutmeg, cocoa, bay leaf, anise, cedar, thyme and turned earth. A structured and savoury palate of blackcurrant, liquorice, graphite, leather and a hint of umami is balanced by fine acidity and supple tannins, delivering length and finesse.

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 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 north-facing site, revered for its texture, depth, complexity and fine-grained tannins.

VINTAGE DESCRIPTION

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy - like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving us with less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

DRINKING WINDOW

Exceptional vintage;
drink now to 2030.

REVIEWED June 2025



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