



HENSCHKE

Exceptional wines from outstanding vineyards

Cyril Henschke 2001

Grape Variety

65% cabernet sauvignon, 20% cabernet franc and 15% merlot grown on the Henschke Eden Valley vineyard.

Technical Details

Harvest Date: 1-10 May | Alcohol: 14% | pH: 3.48 | Acidity: 6.1g/L

Maturation

Matured in new and seasoned French hogsheads for 18 months prior to blending and bottling. Bottle aged at Henschke Cellars in Keyneton for museum release.

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 2001 season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds.

Wine Description

Deep red with garnet hues. Lifted aromas of cassis, blackberry, liquorice-root and currant leaf with complex notes of leather, dark chocolate, crushed herbs, cigar box and cedar. A concentrated and pure palate of blackcurrant, mulberry and liquorice, with a seamless structure of fresh acidity and full-flavoured, spicy length with long, driving, sheet-like tannins.

Updated description per June 2021 tasting.



Cellaring Potential

Great vintage,
20+ years (from vintage).