OVER 150 YEARS OF FAMILY WINEMAKING



1999 CYRIL HENSCHKE

GRAPE VARIETY

70% cabernet sauvignon, 15% cabernet franc and 15% merlot grown on the Cyril Henschke Vineyard on the Henschke Eden Valley property, managed with organic practices.

TECHNICAL DETAILS

Harvest Date: 28 - 30 April | Alcohol: 14.3% | pH: 3.37 | Acidity: 6.2g/L

MATURATION

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

WINE DESCRIPTION

Deep garnet with brick-red hues. Earthy aromas of shiitake mushroom, liquorice root and sandalwood, with underlying hints of mulberry, boysenberry, sage, bay leaf, pepper and nutmeg. A poised palate of dark fruits, leather and Dutch chocolate is balanced by an alluring acid line and fine-grained tannins, delivering a long, textural finish.

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

VINTAGE DESCRIPTION

Late spring led into one of the hottest, driest summers on record. Drought conditions produced small berries and spicy, dark, intense reds. Tropical cyclones Elaine and Vance brought unseasonal rain in mid-March, causing widespread botrytis, which required careful handpicking. Despite the challenges, 1999 proved to be a rewarding vintage for Eden Valley with impressive fruit quality.

DRINKING WINDOW

Great vintage; drink now.

REVIEWED June 2025

