



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING

2012 HENRY'S SEVEN

GRAPE VARIETY

69% shiraz, 20% grenache, 6% mataro and 5% viognier grown in the Barossa (Eden Valley and Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 7 March – 20 April | Alcohol: 14.5% | pH: 3.4 | Acidity: 6.59g/L

MATURATION

The viognier was co-fermented with shiraz, while the grenache and mataro were fermented separately. Matured in seasoned French oak hogsheads for 10 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium garnet with tawny hues. Vibrant aromas of spiced plum, rhubarb, blackberry and bay leaf are layered with ginger cake, vanilla, leather, bergamot and hints of tomato leaf and root vegetables. A savoury, medium-bodied palate of blood plum, bramble and cherry oak is framed by fine-grained tannins, delivering a svelte and persistent finish.

BACKGROUND

This shiraz, grenache, mataro and viognier blend is a tribute to Henry Evans who planted the first vineyard of seven acres at Keyneton in 1853. He quickly developed a reputation for producing the best wines in the southern colony. Following Henry's death in 1868, his widow Sarah exercised her temperance convictions by closing the winery and uprooting all of the wine grapes. This blend highlights the historical introduction of southern French and Spanish varieties to South Australia in those early days of viticulture and reflects the history, religion and culture of the Barossa.

VINTAGE DESCRIPTION

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to only average yields. Summer was also surprisingly mild with below average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening which allowed for intense fruit flavours, high colour figures, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and amazing maturities with the red varieties. Yields were average with exceptional overall quality.

DRINKING WINDOW

Exceptional vintage;
drink now to 2030.

REVIEWED June 2025



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