



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2006 HENRY'S SEVEN

MUSEUM RELEASE

GRAPE VARIETY

66% shiraz, 19% grenache, 8% mourvèdre (mataro) and 7% viognier grown in the Barossa (Eden Valley and Barossa Valley regions).

TECHNICAL DETAILS

Harvest Date: 15 March – 4 May | Alcohol: 15% | pH: 3.57 | Acidity: 6.3g/L

MATURATION

Viognier co-fermented with shiraz; grenache and mourvèdre fermented separately. Matured in seasoned French oak hogsheads for 15 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Ruby-crimson with crimson hues. Lifted raspberry, blackberry and plum aromas, with hints of nutmeg, black pepper and anise spice, and more complex developing notes of tobacco, leather and tapenade. The palate is rich, plush and concentrated with crushed red cherries and blood plum, lifted black pepper, liquorice, well-integrated acidity and persistent, velvety tannins. A great vintage of this wine – still youthful.

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 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley and Adelaide Hills. After a late break in mid June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties such as riesling and shiraz suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only minor impact on the overall yield; however, yields in most varieties were down by 15-20%. The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid February but were early enough not to affect quality, with only minor sunburn on exposed fruit. Whites were nearly all picked by the end of March, an unusual situation.

CELLARING POTENTIAL

Excellent vintage;
Drink now – 2030.

REVIEWED June 2022