HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2012 HILL OF GRACE

GRAPE VARIETY

100% shiraz from pre-phylloxera material brought from Europe in the mid-1800s and grown on the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 19 March – 4 April | Alcohol: 14.5% | pH: 3.56 | Acidity: 6.3g/L

MATURATION

Matured in 58% new and 42% seasoned (85% French, 15% American) oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

DESCRIPTION

Deep garnet with ruby hues. Ethereal aromas of red and black berries, satsuma plum and tamarind are layered with sage, cassis, star anise, exotic five spice and shiitake mushroom notes. On the palate, lush red plum, mulberry and blackberry are interlaced with black olive and cedar, carried by bright acidity and fine, powdery tannins for a seamless finish.

BACKGROUND

Over 180 years ago, Johann Christian Henschke came from Silesia to settle and build his farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the now famed Hill of Grace vines were more than 50 years old. The original vines, known as the 'Grandfathers', were planted around 1860 by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the Henschke family winery. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these low-yielding vines, that sit at an altitude of 400m, with an average rainfall of 520mm. Hill of Grace is a unique, delineated, historic single vineyard that lies opposite a beautiful old Lutheran church, which is named after a region in Silesia known as Gnadenberg, translating to 'Hill of Grace'. Cyril Henschke made the first single-vineyard shiraz wine from this vineyard in 1958 from handpicked grapes vinified in traditional open-top fermenters. The original Ancestors (vines over 125 years) are now approximately 160 years old and remain the heart of the Hill of Grace wine, along with a small selection of Centenarians (vines over 100 years), Survivors (vines over 70 years), and Old Vines (vines over 35 years), all planted on their own roots.

VINTAGE DESCRIPTION

The La Niña pattern weakened ahead of the 2012 vintage, resulting in below-average winter and spring rainfall. July was the driest since the 2003 drought. Spring was mild with few frost events, but wet, drizzly conditions in November affected flowering and fruit set, producing average yields. Summer was mild with below-average temperatures and two heat events, supporting slow ripening and intense fruit flavour, colour, acidity and mature tannins. Above-average rainfall in late January and February preceded a mild harvest with an extended picking window and excellent maturity in red varieties.

ACCOLADES

2018 Halliday / Qantas epiQure Wine Companion Awards - Wine of the Year
2017 Tyson Stelzer's Australian & New Zealand Wines of the Year – Wine of the Year
2017 James Sucklings Top 100 Australian Wines – No. 1

DRINKING WINDOW

Exceptional vintage;
drink now to 2055+.

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A PROUD MEMBER OF AUSTRALIA'S FIRST FAMILIES OF WINE

C A HENSCHKE & CO
PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223
E INFO@HENSCHKE.COM.AU
HENSCHKE.COM.AU