



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2006 HILL OF GRACE

MUSEUM RELEASE

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: 23 March - 17 April | Alcohol 14.5% | pH 3.5 | Acidity 6.3g/L

MATURATION

Matured in new (65% French, 35% American) oak hogsheads for 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

DESCRIPTION

Deep garnet with brick-red hues. Pure and vibrant plum, blueberry, blackcurrant and violets, interwoven with lifted five spice, bay leaf, black peppercorn and charcuterie. A powerful, defined and poised palate of spiced plum, black olive, white pepper, roasted coffee bean, cedar and leather, with fine-grained tannins and incredible length.

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 dry-grown 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 picturesque 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 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley. 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.

ACCOLADES

2011 Australian Wine Vintages (29th edition) - Top 100 wines

CELLARING POTENTIAL

Exceptional vintage,
25+ years (from vintage).

REVIEWED June 2021



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