



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 1998 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 practices.

### TECHNICAL DETAILS

Harvest Date: 15 – 16 April (Around Easter) | Alcohol: 13.7% | pH: 3.41 | Acidity: 6.1g/L

### MATURATION

Matured in new French and American oak hogsheads for 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### DESCRIPTION

Dark crimson with deep red hues. An exotic nose; sweet, ripe, complex with prunes, plums, blackberries, cedar and chocolate. Succulent palate, complex and well-structured with excellent concentration and texture, finishing long with velvety tannins.

### 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 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 preceding winter was unusually dry, with frosty nights and clear days. The rain instead came in spring, and the luxuriantly growing vines benefited from the greenhouse effect. The indicators were of a hot dry summer, although only a serious burst of heat was experienced in mid January and again at the end of February; otherwise it was a mild summer, which had a significant delaying effect on the ripening process. An early onset of autumn caused a late harvest, with average yields, exceptional quality and intense flavour in the grapes.

### CELLARING POTENTIAL

Exceptional vintage;  
Drink now - 2030+

REVIEWED 2023



A PROUD MEMBER OF  
AUSTRALIA'S  
FIRST FAMILIES  
OF WINE



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