



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Hill of Grace 1995

### Grape Variety

100% shiraz grapes from pre-phylloxera material brought from Europe by the early settlers in the mid-1800s and grown on the Hill of Grace vineyard in the Eden Valley.

### Technical Details

*Harvest Date:* 10 March | *Alcohol:* 13.8% | *pH:* 3.37 | *Acidity:* 6.3g/L

### Maturation

Matured in new American and French oak hogsheads for 21 months prior to blending and bottling.

### Background

Over 165 years ago Johann Christian Henschke came from Silesia to settle and farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the famous Hill of Grace vines were more than 50 years old. They were planted around the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, which 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 called Gnadenberg, meaning 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.

### Vintage Description

The 1995 vintage saw a culmination of two drought winters, record severe frosts, poor fruit set and a hot dry summer that made the start of vintage difficult. A warm, dry January and February combined with low crop levels brought on an early harvest. The coldest March on record with ripening halted for two to three weeks allowed fruit to develop more flavour and intensity. Fortunately, the weather remained dry and cold nights retained the natural acidity in the fruit. A warmer April gave rise to good colour and quality.

### Wine Description

Youthful crimson with brick red hues. Lifted and beautifully integrated aromas of potpourri, dried fruit and beef stock highlighted by hints of leather, menthol and truffle. A rich and dark fruited palate is balanced by herbaceous characteristics, and shows structure and finesse with velvety tannins.

### Cellaring Potential

Excellent vintage, 20+ years (from vintage).

### Reviewed

March 2013

