



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Hill of Grace 1994 (Museum Release)

### 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: 27 March-3 April | Alcohol: 14.1% | pH: 3.28 | Acidity: 7.0g/L*

### Maturation

Matured in new American and French oak hogsheads prior to blending and bottling. Bottle aged at Henschke Cellars in Keyneton for museum release.

### 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

Due to a mild, dry summer there was quite a late, slow start to the 1994 vintage. March temperatures were mild to high, which had a dramatic effect, causing everything to ripen at once. The fruit quality was fantastic, with below average yields and exceptional colours, flavours and acid balance in the reds. The 1994 vintage was one of our best years on record.

### Wine Description

Deep crimson in colour. The nose offers fragrant spicy black and blue berry fruit aromas with stewed plum, aniseed and five spice nuances. A refined and very elegant palate provides weight, concentration and structure, with layers of rich dark fruits and savoury tannins that ensure this wine still has plenty to give.

### Cellaring Potential

Exceptional vintage, 20+ years (from vintage).

**Reviewed** March 2013