



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING

1993 HILL OF GRACE

GRAPE VARIETY

100% shiraz from pre-phyloxera 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: Late April | Alcohol: 14.4% | pH: 3.77 | Acidity: 6.8g/L

MATURATION

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

DESCRIPTION

Deep garnet with tawny hues. Captivating aromas of mulberry, spiced plum, red cherry, orange rind and rosehip are interwoven with star anise, cedar, sandalwood and shiitake mushroom. A powerful and elegant palate of Satsuma plum, liquorice and coffee is framed by dark chocolate, cinnamon and earth, with velvety tannins carrying through to a long, harmonious 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 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

Heavy rainfall in 1992 made it the wettest year since 1851, leading to a challenging start for the 1993 vintage. Poor spring weather affected flower and berry set, reducing yields. Constant rain and a severe December hailstorm further impacted the crop. A mild, dry summer delayed harvest, but warm, dry April weather brought rapid ripening with balanced sugar and acidity.



DRINKING WINDOW

Great vintage;
drink now to 2030.

REVIEWED June 2025



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C A HENSCHKE & CO

PO BOX 100 KEYNETON SA 5353

T +61 8 8564 8223

E INFO@HENSCHKE.COM.AU

HENSCHKE.COM.AU