



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Hill of Roses Shiraz 2010

### Grape Variety

100% shiraz grown on the Hill of Grace vineyard in the Eden Valley wine region.

### Technical Details

*Harvest Date: 25 March | Alcohol: 14.5% | pH: 3.54 | Acidity: 6.60g/L*

### Maturation

Matured in 60% new and 40% seasoned French oak hogsheads for 18 months prior to bottling.

### Background

This wine is named as a tribute to Johann Gottlieb Rosenzweig, one of the early Barossa Lutheran pioneers who settled at Parrot Hill in Eden Valley. Their toil, perseverance and conservatism in hardship has meant the many generations that followed have rejoiced in the riches of those efforts. Shiraz, growing on the fertile slopes in the Eden Valley region, is just one of those blessings. The wine was produced from a small selection of low-yielding dry-grown shiraz vines from the Hill of Grace vineyard, named the Post Office block, that were a mere 21 years old at the time of picking and therefore considered too young for inclusion into Hill of Grace Shiraz. The quality of the grapes from this selection produced a wine that was too good to be declassified and warranted a separate bottling and limited release. The Post Office ruins are on the land that was previously Rosenzweig property, the Rosenzweig name translating from German to 'rose twig'.

### Vintage Description

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring, which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result. A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

### Wine Description

Deep crimson with brick red hues. Spicy and fragrant Satsuma plums are carried by cracked black peppercorns, fresh bay leaf and charcuterie; supported by enchanting notes of mocha and cedar oak. Rich and soft blackberry and blueberry fruit fills the palate, woven with anise, bay leaf, Dutch cocoa and black pepper, finishing long and complex with lingering silky tannins.

Reviewed January 2017



### Cellaring Potential

Exceptional vintage,  
30+ years (from vintage).

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