



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Hill of Roses Shiraz 2009

### Grape Variety

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

### Technical Details

Harvest Date: 20 March | Alcohol: 15% | pH: 3.64 | Acidity: 5.8g/L

### Maturation

Matured in 75% new and 25% 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 20 years old and too young to be considered for inclusion in Hill of Grace. 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 used to be Rosenzweig property, the Rosenzweig name translating from German to mean 'rose twig'.

### Vintage Description

The 2009 vintage was preceded by another cold, drought winter, with 399mm rainfall in Eden Valley for the year (a good year would see 500mm). It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s, some frost damage in low-lying areas, but very little rain during September and October. In fact, it was the driest September for 30 years and the driest October on record. Staggered flowering resulted from cool weather, which reduced the fruit set. Some varieties were also pruned back hard to just a few spurs to allow them to survive with no water. Rain arrived in mid-December with around 65mm recorded, making it the wettest month of the whole year. The cool southerlies continued through into the new year, reminiscent of 2005. December didn't record any days over 32C. January tended warm to hot with a couple of heat spikes into the high 30s and low 40s. Late January brought a record six days over 40C, not seen since 1908, causing vine stress, exacerbated by drought conditions and empty dams, followed by another week of hot weather culminating in a 46C day on Black Saturday on February 7. Fortunately, subsequent weather was mild and dry, with perfect ripening weather from March 1 moving into autumn mode. A strong change brought a general rain across the state with 10-20mm in early March, which helped with ripening and flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

### Wine Description

Opaque deep crimson with red hues. Lively and vibrant dark fruit displaying aromas of Satsuma plums, blackberries, blackcurrants and five spice, with supporting notes of sage, anise and Dutch cocoa. The palate is soft, with generous plum and blackcurrant fruits layered with dried spice, pepper and a touch of sage, building to concentrated and complex fine, velvety tannins with excellent length.

Reviewed January 2015



### Cellaring Potential

Excellent vintage,  
25+ years (from vintage).

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