



HENSCHKE

Exceptional wines from outstanding vineyards



Hill of Roses Shiraz 2008

Grape Variety

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

Technical Details

Harvest Date: 10 March | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.34g/L

Maturation

Matured in new 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 2008 vintage in Eden Valley was preceded by an average rainfall and a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set despite the expectation that the previous drought year of 2007 would affect yields. The vines also showed surprisingly vigorous growth. A dry and hotter than average early summer caused smaller berry and bunch size. Although temperatures climbed to over 40C around New Year and in mid-February, the weather from mid-January through February was the coolest for 30 years, allowing amazing development of fruit colour, flavour and maturity. In early March, South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected searing heat seemed never-ending and resulted in stressed vines, significant leaf drop, escalating sugar levels in the fruit and significant shrivel. A cool change followed, which brought relief. Selective early morning handpicking, leaving shrivelled fruit on the vines, gave the best quality, resulting in some amazing intensely coloured and flavoured reds, in particular shiraz.

Wine Description

Very deep crimson in colour with violet hues. Lifted aromas of Satsuma plums, briary mulberry and exotic spices are entwined with Dutch licorice, black pepper, herbaceous rosemary and sage nuances, and hints of cedar, anise and roast meats. The palate is rich and lush with focused sweet, ripe, dark berry fruits, cocoa and anise flavours; fleshy and textural with excellent depth, fine-grained tannins and a long, velvety finish.

Reviewed June 2013

Cellaring Potential

Excellent vintage,
25+ years (from vintage).