



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2006 HILL OF ROSES

MUSEUM RELEASE

GRAPE VARIETY

100% 17-year-old shiraz grown on one single block at the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 29 March | Alcohol: 14.5% | pH: 3.54 | Acidity: 6.1g/L

MATURATION

Matured in new French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Crimson-ruby with ruby hues. Spicy, fragrant aromas of star anise, cardamom, black pepper and crushed flowering herbs over maraschino cherry and red currant. Plush layers of red berry fruits on the palate, revealing star anise, black pepper and Dutch cocoa, a great acid line and fine velvety tannins of impeccable length. Shows great fruit purity and freshness.

BACKGROUND

Hill of Roses is named as a tribute to Johann Gottlieb Rosenzweig (translating from German to 'rose twig'), a member of the early Barossa Lutheran community who settled at Parrot Hill in the Eden Valley. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed have rejoiced in the riches of those efforts. This wine is produced from a small selection of low-yielding, dry-grown shiraz vines from the Hill of Grace Vineyard, planted as a nursery block in 1989. The planting is known as the 'Post Office Block' after the historic Parrot Hill Post Office ruins overlooking the vineyard. These vines were a mere 12 years old when the wine was first produced in 2001 and at present are too young to be considered for inclusion in the Hill of Grace vintages. As per the Barossa Old Vine Charter, an 'old vine' is equal to or greater than 35 years of age. The quality of the grapes from this selection, however, has produced a wine that has warranted a separate bottling and limited release.

VINTAGE DESCRIPTION

The 2006 vintage shaped up as another high-quality year but with only average yields in Eden Valley. After a late break in mid-June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties, such as riesling and shiraz, suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only a minor impact on the overall yield; however, yields in most varieties were down by 15-20%. The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality, with only minor sunburn on exposed fruit.

CELLARING POTENTIAL

Excellent vintage;
Drink now – 2042.

REVIEWED June 2022