



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2014 JOHANN'S GARDEN

### MUSEUM RELEASE

#### GRAPE VARIETY

70% grenache, 24% mataro and 6% shiraz grown in the Barossa Valley.

#### TECHNICAL DETAILS

Harvest Date: 17 March – 16 April | Alcohol: 14.5% | pH: 3.52 | Acidity: 5.7g/L

#### MATURATION

Grenache, mataro and shiraz vinified separately. Matured in seasoned French oak hogsheads for 10 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

#### WINE DESCRIPTION

Ruby with garnet hues. Complex aromas of raspberry, mulberry, spicy plum, charcuterie, mace, nutmeg, turned earth, violet and musk. Vibrant and defined red fruits open up to a more savoury-edged, spicy mid-palate with a delicate and refined acid line and fine, velvety tannins for a long, persistent finish. Still youthful but developing beautifully.

#### BACKGROUND

Named as a tribute to the early Silesian pioneers of the Barossa, many of whom carried the first name of *Johann*. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. This blend is just one of those blessings. The traditions and culture have survived to this day, including the traditional winemaking techniques of open-top fermentation used in this grenache blend. It is produced from low-yielding Barossa Survivor Vines, equal or greater than 70 years old. These gnarled, dry-grown bush and trellised vines are grown on limestone soils from selected vineyards in the Barossa Valley. Barossa growers traditionally referred to their vineyard as their 'garden', from the German *weingarten*.

#### VINTAGE DESCRIPTION

The 2014 moon cycles put Easter quite late in the season and so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory. This ended in the wettest February in 44 years, with between 115 and 150mm of rain falling in 48 hours. The yields appeared minuscule due to a severe black frost in spring and cold windy weather during flowering in early December. From late February, mild weather with cold dewy mornings and windy days prevailed. Disease pressure increased as March became colder and wetter, which seemed to change to a winter pattern after the equinox. It was indeed a late vintage and also resulted in one of the longest, where skilled vineyard teams played a critical role by hand selecting and picking only the best quality fruit during the onset of rain and cold wintery weather. In summary, a challenging season with excellent quality but very low yields.

#### CELLARING POTENTIAL

Exceptional vintage;  
15+ years (from vintage).

REVIEWED June 2021