# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING




## 2012 JOHANN'S GARDEN

### GRAPE VARIETY

66% grenache, 29% mataro and 5% shiraz grapes grown in the Barossa (Barossa Valley and Eden Valley).

### TECHNICAL DETAILS

Harvest Date: 4 – 17 April | Alcohol: 14.5% | pH: 3.42 | Acidity: 6.36g/L

### MATURATION

Grenache, mataro and shiraz vinified separately. Matured in seasoned French oak hogsheads for 12 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Medium garnet with tawny hues. Alluring aromas of red cherry, rhubarb and redcurrant are lifted by cardamon, nutmeg, sandalwood, lavender and hints of forest floor. A supple palate of spiced plum, raspberry compote, liquorice and leather are carried by fine-grained tannins that lead to a long, savoury finish.

### BACKGROUND

This wine is named as a tribute to the early German Silesian community 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. Their traditions and culture have survived to this day, including the winemaking techniques of open-top fermentation used in this grenache mataro blend. The wine is produced from low-yielding Barossa Old Vines, categorised by the Barossa Old Vine Charter as vines that are equal or greater than 35 years old. These gnarled, bush and trellised vines from selected vineyards in the Barossa Valley are grown in soils ranging from friable clay loam with limestone fragments, to deep sandy loam over clay. Barossa growers traditionally referred to their vineyard as their 'garden', from the German der Weingarten.

### VINTAGE DESCRIPTION

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to only average yields. Summer was also surprisingly mild with below average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening which allowed for intense fruit flavours, high colour figures, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and amazing maturities with the red varieties. Yields were average with exceptional overall quality.

### DRINKING WINDOW

Exceptional vintage;
drink now to 2030.

**REVIEWED** June 2025

A PROUD MEMBER OF AUSTRALIA'S FIRST FAMILIES OF WINE

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