



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2012 KEYNETON EUPHONIUM

### GRAPE VARIETY

65% shiraz, 20% cabernet sauvignon, 10% merlot and 5% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley regions).

### TECHNICAL DETAILS

Harvest Date: 2 March – 20 April | Alcohol: 14% | pH: 3.5 | Acidity: 6.69g/L

### MATURATION

Matured in 15% new and 85% seasoned (90% French, 10% American) oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Deep garnet with brick-red hues. Aromatic layers of blackberry, cassis, mulberry and burnt orange with exotic notes of sandalwood, cedar, bay leaf, wild thyme and leather. The palate is intense and rich with dark forest berries layered with savoury spice and dried herbs. Fine, lingering tannins and fresh acidity provide excellent structure and a seamless, persistent finish.

### BACKGROUND

Keyneton Euphonium is a beautiful composition of shiraz from up to 50-year-old vines growing in the Eden and Barossa Valleys, blended with cabernet sauvignon, merlot and cabernet franc from selected vineyards in both regions. The Barossa hills village of Keyneton, established by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the community, and home to the Henschke Family Brass Band and Henschke Winery. The band was founded in 1888 by second-generation Paul Gotthard Henschke and later led by third-generation Paul Alfred Henschke, featuring wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet. The B flat euphonium was produced by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. The instruments were imported by musical entrepreneur, Carl Engel of Adelaide in the late 1800s and have been lovingly restored to remain in the care of the Henschke family.

### VINTAGE DESCRIPTION

Below-average winter and spring rain was followed by wet weather in mid to late November, affecting flowering and fruit set, resulting in average yields. A mild summer allowed slow ripening and the development of intense flavour, high colour, acidity and mature tannins. Above-average rain before harvest and mild temperatures extended the picking window. Yields were average, with exceptional overall quality.

### DRINKING WINDOW

Excellent vintage;  
drink now to 2045+.

REVIEWED June 2025



A PROUD MEMBER OF  
AUSTRALIA'S  
FIRST FAMILIES  
OF WINE

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