

Background

The Barossa hills village of Keyneton was pioneered by pastoralist Joseph Keynes in 1842. It became a musical and cultural focus for early settlers, such as the Henschke Family Brass Band and the Henschke Winery. This brass band survived generations and featured wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet, which have been restored and are still in the family. The historic Keyneton district has been the home of up to seven wineries during its period of settlement.

The Euphonium



The B flat euphonium, a large brass wind instrument, was made by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. A musical entrepreneur, Carl Engel of Adelaide, was responsible for importing musical instruments into South Australia at this time. It has a deep amber coloured lacquer and is adorned with decorative metalwork on the body and slides not seen on more recent instruments. Again, it has a warmer and more subtle tonal quality than its modern counterparts.

KEYNETON ESTATE EUPHONIUM 2002

Varieties

70% shiraz, 20% cabernet sauvignon and 10% merlot grown in the Barossa (Eden Valley and Barossa Valley).

Vintage Description

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy-like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving us with less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather.

With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Deep crimson in colour. Lifted aromas of spicy, sweet ripe black berry fruits, plums and anise with hints of tar, vanilla and cedar. Soft rich fruit on the palate with good concentration and complexity. Fleshy in texture, the wine has velvety tannins and a long finish.

Cellaring Potential

Exceptional vintage, drink now to 2020.

Serving Idea

Lamb and okra tangine.

Technical Data

Harvest date:	28 March-15 May
Alcohol:	14.5%
pH:	3.56
Acid:	6.0g/l

