



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2013 KEYNETON EUPHONIUM

GRAPE VARIETY

45% shiraz, 36% cabernet sauvignon, 17% merlot, 2% cabernet franc grown in the Barossa (56% Barossa Valley, 44% Eden Valley).

TECHNICAL DETAILS

Harvest Date: 18 February - 17 April | Alcohol: 14% | pH: 3.49 | Acidity: 6.51g/L

MATURATION

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

WINE DESCRIPTION

Deep red with garnet hues. Fragrant blackberry, blackcurrant, flowering herbs, bay leaf, violets and black peppercorn with supporting notes of cedar, dark chocolate and roasted root vegetable. Plush and layered red currant and cassis on the front palate opening to dark chocolate, dried bay leaf and fresh plum-like acidity providing focus and structure for a long, finish of velvety tannins.

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, cabernet franc and merlot 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

A dry winter and spring, followed by an early onset of summer, with occasional thunderstorms and only four heat spikes. A cooler than average January, followed by a warm February brought an early vintage. A desperately needed 16mm of rain came at the beginning of March, the first for nearly six months, to help the dry-grown vines reach full maturity. March saw almost weekly cycles of hot and cold, but the Indian summer conditions in early April provided average yields and excellent quality.

CELLARING POTENTIAL

Great vintage;
Drink now – 2040+

REVIEWED June 2021