



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2009 KEYNETON EUPHONIUM

### GRAPE VARIETY

62% shiraz, 23% cabernet sauvignon, 8% merlot and 7% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley regions).

### TECHNICAL DETAILS

Harvest Date: 12 - 19 April | Alcohol: 14% | pH: 3.58 | Acidity: 6.59g/L

### MATURATION

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

### WINE DESCRIPTION

Deep crimson-ruby with garnet hues. Spicy, fragrant aromas of black cherry, blackberry and blood plum, with undertones of black peppercorn, crushed herbs, bay leaf, dried violets, sage and caramel. A generous and plush palate of mulberry and plum is supported by complex, savoury notes of pepper, cedar, earth and leather. Long, fine cocoa tannins extend on the 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, 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 cold, drought winter saw the coldest August since 1951. Spring delivered heat spikes and frost damage in low-lying areas, but very little rain, making it the driest September for 30 years and the driest October on record. Staggered flowering resulted from the cool weather, which reduced fruit set. Rain in mid-December and the cool southerlies continued into the new year. January's heat spikes caused vine stress, exacerbated by drought conditions. Subsequent weather was mild with a rain event in early March assisting with ripening and flavour development.

### CELLARING POTENTIAL

Excellent vintage;  
Drink now - 2040+

REVIEWED June 2023