HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2009 KEYNETON EUPHONIUM

GRAPE VARIETY

61% shiraz, 23% cabernet sauvignon, 8% merlot and 8% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley regions).

TECHNICAL DETAILS

Harvest Date: 5 March – 22 April | Alcohol: 14.5% | pH: 3.55 | Acidity: 6.3g/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

Medium garnet with brick red hues. Fragrant aromas of blackberry, satsuma plum and mulberry are woven with dried rosemary, bay leaf, nutmeg, sandalwood, black olive tapenade and aged leather complexity. A rich and expressive palate reveals a core of bright red fruit, layered with cassis, clove, charcuterie and turned earth, with balanced acidity and velvety tannins delivering impressive length and depth.

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

A cold, dry winter saw the coldest August since 1951. Spring delivered heat spikes and frost damage in low-lying areas, but little rain, making it the driest September for 30 years and driest October on record. Staggered flowering resulted from cool weather, reducing fruit set. Rain in mid-December and cool southerlies continued into the new year. January heat spikes caused vine stress, exacerbated by drought conditions. Thankfully, subsequent weather was mild with a rain event in early March assisting ripening and flavour development.

DRINKING WINDOW

Excellent vintage;
drink now to 2035+.

REVIEWED May 2026

A PROUD MEMBER OF AUSTRALIA'S FIRST FAMILIES OF WINE

C A HENSCHKE & CO PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223 **E** INFO@HENSCHKE.COM.AU **HENSCHKE.COM.AU**