



HENSCHKE

Keyneton Euphonium 2008

Grape Variety

75% shiraz, 11% cabernet sauvignon, 8% merlot and 6% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley).

Technical Details

Harvest Date: 25 Feb-1 April | Alcohol : 14.5% | pH: 3.53 | Acidity: 6.3g/L

Maturation

Matured in 30% new, 70% seasoned French and American oak hogsheads for 18 months prior to blending and bottling.

Background

The Barossa hills village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was 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 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.

Vintage Description

The 2008 vintage in Eden Valley was preceded by an average rainfall and a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set despite the expectation that the previous drought year of 2007 would affect yields. The vines also showed surprisingly vigorous growth. A dry and hotter than average early summer caused smaller berry and bunch size. Although temperatures climbed to over 40C around New Year and in mid-February, the weather from mid-January through February was the coolest for 30 years, allowing amazing development of fruit colour, flavour and maturity. In early March South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected searing heat seemed never-ending and resulted in stressed vines, significant leaf drop, escalating sugar levels in the fruit and significant shrivel. A cool change followed, which brought relief; however, it was too late for fruit still hanging, which had literally cooked on the vine. Selective early morning handpicking, leaving shrivelled fruit on the vines, gave the best quality, resulting in some amazing intensely coloured and flavoured reds, in particular shiraz. It was an easy season to practise organic viticulture and a season that demanded biodynamics to keep the vines healthy.

Wine Description

Very deep crimson in colour. A complex bouquet of plums, blackberries, mulberries and cassis with savoury nuances of tar and roasted meats. The sweet, rich and plush palate has a fleshy texture with layers of flavour of great depth and concentration, beautifully balanced with velvety fine-grained tannins and excellent length.

Reviewed July 2010



Cellaring Potential

Great vintage, 20+ years.