



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2007 KEYNETON EUPHONIUM

### MUSEUM RELEASE

#### GRAPE VARIETY

50% shiraz, 20% cabernet sauvignon, 19% merlot and 11% cabernet franc grown in the Barossa (Eden Valley and Barossa Valley regions).

#### TECHNICAL DETAILS

Harvest Date: 27 February – 12 April | Alcohol: 14% | pH: 3.51 | Acidity: 6.7g/L

#### MATURATION

Matured in 30% new and 70% 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 Satsuma plum, blackberry and cassis, with black pepper spice and hints of crushed bay leaf, cedar, grilled meats and leather. The palate is juicy yet refined and incredibly silky with layers of blackcurrant, blackberry, liquorice, thyme and black pepper. Velvety, fine-grained tannins provide texture on the finish and exceptional length. A wine with incredible purity and energy.

#### 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, pioneered 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

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields. It was another dry year following on from one of the worst droughts on record in 2006. There was significant spring frost damage in Eden Valley, with a yield loss of 20–25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% expected. Brief heat waves occurred during January; otherwise it was mild and dry. A tropical air mass combined with a cold front in January delivered good rains, which freshened up the vine canopy to assist with ripening the fruit. February was recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

#### CELLARING POTENTIAL

Excellent vintage;  
Drink now – 2032+.

REVIEWED June 2022