



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2017 MOUNT EDELSTONE

65TH ANNIVERSARY

GRAPE VARIETY

100% 105-year-old single-vineyard shiraz grown on the Henschke Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 19 - 24 April | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.40g/L

MATURATION

Matured in 26% new and 74% seasoned (86% French, 14% American) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Medium garnet with crimson hues. Intense and evocative aromas of briary black currant, blackberry, blueberry, Satsuma plum, with lifted notes of sage, bay leaf, crushed flowering herbs, black pepper, anise and hints of cedar. The palate is rich and complex with well-defined blackberry, mulberry, red plum and black currant fruit, layered with sage, black pepper and bay leaf, and carried by fine-grained, mature, velvety tannins for an almost endless finish.

BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning 'gemstone', a reference to small yellow opals once found in the area. The Mount Edelstone Vineyard was planted in 1912 by Ronald Angas, a descendant of George Fife Angas who founded The South Australian Company and played a significant part in the formation and establishment of South Australia. Unusual for its time, the vineyard was planted solely to shiraz. The ancient 500-million-year-old geology in the vineyard has given rise to soils that are deep red-brown clay-loam to clay, resulting in low yields from the dry-grown, ungrafted centenarian vines. First bottled as a single-vineyard wine in 1952 by fourth-generation Cyril Henschke. By the time Cyril purchased the vineyard from Colin Angas in 1974, Mount Edelstone was already well entrenched as one of Australia's greatest shiraz wines. Crafted by the Henschke family for 65 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

VINTAGE DESCRIPTION

A later start to picking and a mild period of ripening finished with the last grapes being picked in mid-May. A wet 2016 winter gave us a good foundation for our predominantly dry-grown vines on their own roots, and a cool, wet and fiercely windy spring followed, with a slightly higher spring rainfall than the Barossa Valley, which delayed flowering, though conditions during set meant that yields were at average levels. A mild summer with regular rainfall events followed, which allowed the grapes to reach full physiological maturity. The significant rainfall events largely missed our area and therefore we harvested the majority of our grapes in healthy condition. As always, careful hand picking in the vineyard and sorting of grapes as they were processed made sure that quality was not compromised.

CELLARING POTENTIAL

Exceptional vintage;
35+ years (from vintage).

REVIEWED November 2021