



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2010 MOUNT EDELSTONE

### GRAPE VARIETY

100% 98-year-old single-vineyard shiraz grown on the Henschke Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic practices.

### TECHNICAL DETAILS

Harvest Date: 20 – 27 March | Alcohol: 14.5% | pH: 3.48 | Acidity: 6.99g/L

### MATURATION

Matured in 88% French and 12% American (54% new, 46% seasoned) oak hogsheads for 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Deep garnet with brick-red hues. An intensely perfumed nose reveals signature Mount Edelstone characters of crushed sage, bay leaf and black pepper. A rich and textural palate of spiced plum, blackberry, earth and leather is supported by fine, velvety tannins and balanced acidity, delivering impressive length.

### BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning 'gemstone', a reference to the 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 role 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. The wine was first bottled as a single-vineyard shiraz 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 over 65 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

### VINTAGE DESCRIPTION

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result. A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

### DRINKING WINDOW

Exceptional vintage;  
drink now to 2045.

REVIEWED June 2025



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AUSTRALIA'S  
FIRST FAMILIES  
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