HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2009 MOUNT EDELSTONE

GRAPE VARIETY

100% 97-year-old single-vineyard shiraz grown on the Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 23 – 28 March | Alcohol: 14.5% | pH: 3.54 | Acidity: 5.76g/L

MATURATION

Matured in 76% French oak (66% new, 34% seasoned) and 24% new American oak hogsheads for 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep garnet with bright ruby hues. Alluring aromas of blackcurrant, spiced plum, morello cherry and blueberry compote are layered with violets, sage, crushed flowering herbs, anise, vanilla pod and Dutch cocoa. A generous and fruit-driven palate of mulberry and blackberry is interlaced with black pepper, sage and cedar, balanced by bright acidity and svelte tannins delivering elegance, power and 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 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 70 years now, Mount Edelstone is one of the longest consecutively produced single-vineyard wines in Australia.

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

Exceptional 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**