



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2008 MOUNT EDELSTONE

GRAPE VARIETY

100% 96-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: 14 - 27 March | Alcohol: 14.5% | pH: 3.51 | Acidity: 6.71g/L

MATURATION

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

WINE DESCRIPTION

Garnet with brick-red hues. Vibrant and complex aromas of blackberry, Satsuma plum, fresh sage, bay leaf and black pepper, with violets, earth and cedar. A powerful and concentrated palate of plum, briary blackcurrant, blackberry paste, cassis and sage oil, layered with black pepper and violets, balanced by elegant acidity and mature, velvety tannins to form a lovely, rich mouthfeel with excellent 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. 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 over 65 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

VINTAGE DESCRIPTION

The 2008 vintage in Eden Valley was preceded by a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set and the vines 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, causing vine stress, significant leaf drop, escalated sugar levels and fruit shrivel. A cool change followed which brought relief and handpicking ensured the best quality fruit was selected, resulting in some amazing intensely coloured and flavoured reds, in particular shiraz.

CELLARING POTENTIAL

Great vintage;
Drink now – 2032.

REVIEWED June 2021