



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2000 MOUNT EDELSTONE

GRAPE VARIETY

100% 88-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: 27 March – 14 April | Alcohol: 14% | pH: 3.34 | Acidity: 6.6g/L

MATURATION

Matured in 80% new and 20% 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. Bright, fragrant aromas of red plum, raspberry, blackberry and blueberry, interwoven with black pepper, crushed sage, mocha, leather, mushroom and black tea. There is pristine freshness and vitality on the palate, with a dark cherry and plum core, baking spice, cedar and grilled meats, leading to a long, fine-grained tannin finish.

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

Vintage 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February – 100mm of rain over 24 hours courtesy of a tropical cyclone up north – which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavor intensity while the reds are showing great potential for ageing.

DRINKING WINDOW

Great vintage;
drink now to 2030.

REVIEWED June 2025



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