



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING



## 2015 STONE JAR

### GRAPE VARIETY

91% tempranillo, 7% mataro and 2% graciano grown in Eden Valley and Barossa Valley.

### TECHNICAL DETAILS

Harvest Date: 20 - 26 March | Alcohol: 14% | pH: 3.57 | Acidity: 5.74g/L

### MATURATION

Tempranillo co-fermented with mataro, blended with graciano, and matured in seasoned French hogsheads for 10 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with purple hue. Enticing aromas of Satsuma plums, red cherries and raspberries, supported by fragrant hints of crushed flowering herbs, peppercorns, mace and struck flint. On the palate, soft, fine, rolling tannins intertwine with succulent red and blue berries and spice, balanced by bright red cherry acidity and layers of texture, driven by a long finish.

### BACKGROUND

The *Stone Jar* pays tribute to the original Henschke settlers and their rich and wonderfully varied traditions, which were carried on for generations. Stephen's grandfather Paul Alfred sold his wine to local customers in stone jars, which in the Barossa was called a *krug*. The tempranillo and graciano vines were planted on rocky soils on the north facing slope at the range overlooking the village of Eden Valley, grown using organic and biodynamic practices and made using traditional winemaking techniques. In 2015, a small parcel of mataro was co-fermented with tempranillo and incorporated into the final blend.

### VINTAGE DESCRIPTION

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. It was a dry, warm and windy start to January, with some welcome rain at the end of the month coinciding with the onset of veraison; perfectly timed for the old dry-grown vineyards. Mild weather followed from February through to April providing a fairytale vintage, eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided stunning signature regional varieties that show extraordinary flavour, purity of fruit and acid balance with the potential for exceptional ageing.

### CELLARING POTENTIAL

Exceptional vintage,  
20+ years (from vintage).

REVIEWED September 2016

### ACCOLADES

2016 Barossa Wine Show - 'Best Other Varieties' Trophy  
2016 Barossa Wine Show - Gold Medal