



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2017 TAPPA PASS

### GRAPE VARIETY

100% shiraz from up to 70-year-old, low-yielding vines grown in the Barossa (Eden Valley and Barossa Valley).

### TECHNICAL DETAILS

Harvest Date: 23 March - 18 April | Alcohol: 14.5% | pH: 3.43 | Acidity: 6.43g/L

### MATURATION

Matured in 21% new and 79% seasoned French hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with purple hues. Vibrant and fragrant aromas of flowering herbs, thyme, bay leaf, violets, cedar overlaying deeper notes of plum, blueberry, blackberry, vanilla, cloves and anise. Plush and succulent plum, blackberry, blueberry and mulberry fruits provide purity to the well-balanced, bright palate. The tannins are beautifully fine and velvety, extending with lingering flavours of baking spices and garrigue herbs for a long, elegant finish.

### BACKGROUND

The Barossa has a core of traditional growers of German Silesian descent, dating back five generations, staunchly continuing the traditions of their forebears. This wine is sourced from up to 70-year-old, low-yielding shiraz vines from a selection of historic grower vineyards at Tappa Pass and Light Pass, growing in low-fertility Neoproterozoic soils more than 542 million years old, that range from red-brown earths to terra rossa. These vineyards bring together shiraz from both the Eden and Barossa Valleys of the Barossa zone, which is then vinified in traditional open-top fermenters.

### VINTAGE DESCRIPTION

A later start to picking and a mild period of ripening finished with the last grapes being picked in mid-May. A wet 2016 winter gave us a good foundation for our predominantly dry-grown vines on their own roots, and a cool, wet and fiercely windy spring followed, with a slightly higher spring rainfall than the Barossa Valley, which delayed flowering, though conditions during set meant that yields were at average levels. A mild summer with regular rainfall events followed, which allowed the grapes to reach full physiological maturity. The significant rainfall events largely missed our area and therefore we harvested the majority of our grapes in healthy condition. As always, careful hand picking in the vineyard and sorting of grapes as they were processed made sure that quality was not compromised.

### CELLARING POTENTIAL

Exceptional vintage,  
30+ years (from vintage).

**REVIEWED** November 2019