



HENSCHKE

Exceptional wines from outstanding vineyards

Tappa Pass Shiraz 2008

Grape Variety

100% old-vine shiraz grown in the Eden Valley.

Technical Details

Harvest Date: 29 February-6 March | Alcohol: 14.5% | pH: 3.57 | Acidity: 6.6g/L

Maturation

Matured in 60% new and 40% seasoned French hogsheads for 20 months prior to blending and bottling.

Background

The Barossa has a core of traditional growers of Lutheran descent dating back five generations, staunchly continuing the traditions of their forebears. Occasionally one or two parcels of fruit of overwhelming quality come over the weighbridge; this is one such example. The 50-year-old, low-yielding vines are growing in low-fertility Neoproterozoic soils more than 542 million years old, ranging from red-brown earths to terra rossa. The fully ripe black shiraz grapes were sourced from grower vineyards in Tappa Pass and Light Pass and were vinified in traditional open-top fermenters.

Vintage Description

The 2008 vintage in Eden Valley was preceded by an average rainfall and a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set despite the expectation that the previous drought year of 2007 would affect yields. The vines also 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. The unexpected searing heat seemed never-ending and resulted in stressed vines, significant leaf drop, escalated sugar levels in the fruit and significant shrivel. A cool change followed, which brought relief; however it was too late for fruit still hanging, which had literally cooked on the vine. Selective early morning handpicking, leaving shriveled fruit on the vines, gave the best quality, resulting in some amazing intensely coloured and flavoured reds, in particular shiraz. It was an easy season to practice organic viticulture and a season that demanded biodynamics to keep the vines healthy.

Wine Description

Deep red with violet hues. A vibrant nose of ripe dark berries, plums, anise and black pepper. The palate is plush and richly fruited, complex and textured, with good balancing acidity and layers of velvety to chalky tannins.

Reviewed March 2011



Cellaring Potential

Great vintage,
10+ years

C A HENSCHKE & CO

PO Box 100 Keyneton SA 5353 | T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au