



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2007 TAPPA PASS

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 27 February – 5 April | Alcohol: 14.5% | pH: 3.55 | Acidity: 6.56g/L

MATURATION

Matured in 70% new and 30% seasoned French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep ruby with crimson hues. Dark, brooding aromas of blackberry, blueberry and boysenberry are woven through dark chocolate, tobacco, sandalwood, mint and earthy spice. A rich and savoury palate of baked plum, dark cherry and black olive, with nuances of leather and cedar, reveals balanced acidity and silky tannins, delivering a long, refined finish.

BACKGROUND

The Barossa has a core of grape growers of German Silesian descent dating back six generations, staunchly continuing the traditions of their forebears. Up to 70-year-old, low-yielding shiraz is selected from historical grower vineyards at Tappa Pass and Light Pass, growing in low-fertility soils that range from terra rossa to red-brown earths, derived from Neoproterozoic bedrock more than 542 million years old. These vineyards provide exceptional quality shiraz fruit from both the Eden Valley and Barossa Valley regions of the Barossa, vinified in traditional open-top fermenters.

VINTAGE DESCRIPTION

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley. The highly publicised drought of 2006 was reported as the worst ever. Certainly, the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50%. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

DRINKING WINDOW

Great vintage;
drink now to 2030.

REVIEWED June 2025



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