



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING

## 2017 FIVE SHILLINGS

### GRAPE VARIETY

74% shiraz and 26% mataro grown in the Barossa (Eden Valley and Barossa Valley).

### TECHNICAL DETAILS

Harvest Date: 5 April - 3 May | Alcohol: 14.5% | pH: 3.54 | Acidity: 5.85g/L

### MATURATION

Matured in 5% new and 95% seasoned (68% French, 32% American) oak hogsheads for 8 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with purple hues. Lifted and vibrant aromas of black cherry, spiced plum, blueberry and cranberry with floral hints of rose petals, flowering lavender, crushed oregano and vanilla. Rich, succulent flavours of plum and forest fruits are lush on entry, while earthy complexities and a peppery mid-palate provide balance for savoury tannins and a soft finish.

### BACKGROUND

*Five Shillings* pays tribute to Paul Gotthard, the second-generation Henschke winemaker of the early Barossa Lutheran pioneers of South Australia. In 1862 he and his pioneering father Johann Christian established the Henschke winery in the high country of the historic Eden Valley, planted seven acres of vines, and in 1868 sold the first wines. In 1873, after a transfer of five shillings, he continued on the winemaking tradition from his father and began to build a reputation for quality wines. Among the first wines they produced in the 1860s were 'dry white' (likely made from riesling) and 'dry red' (likely made from shiraz and mataro). This wine replicates the blend of Gotthard's early 'dry reds' and is produced from low yielding, ungrafted, biodynamically grown Eden Valley shiraz planted on 540 million-year-old red-brown earths, and blended with mataro growing on the sandy soils of the Barossa Valley.

### 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.

### ACCOLADES

2018 Royal Adelaide Wine Show - Silver Medal  
2018 Barossa Wine Show - Silver Medal



### CELLARING POTENTIAL

Excellent vintage,  
15+ years (from vintage).

**REVIEWED** August 2018