



HENSCHKE

OVER 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. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep garnet in colour. Fragrant aromas of blackberry, baked plum and black cherry, with notes of white pepper, bay leaf, sage, mocha, mace and tomato bush. A rich palate of dark plum, black olive and vanilla is supported by fine chalky tannins and vibrant acidity for a savoury spice finish.

BACKGROUND

Five Shillings pays tribute to Paul Gotthard, second-generation Henschke winemaker and a member of the early Barossa German Silesian community of South Australia. In 1862 he and his father, Johann Christian, established the Henschke winery in the high country of the Eden Valley's historic North Rhine district, 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 Eden Valley shiraz planted on red-brown earths derived from 540 million-year-old sediments, blended with mataro grown 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.

DRINKING WINDOW

Excellent vintage;
drink now to 2030.

REVIEWED June 2025



A PROUD MEMBER OF
AUSTRALIA'S
FIRST FAMILIES
OF WINE

C A HENSCHKE & CO PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223 E INFO@HENSCHKE.COM.AU HENSCHKE.COM.AU