



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2016 FIVE SHILLINGS

GRAPE VARIETY

67% shiraz and 33% mataro grown in the Barossa (Eden Valley and Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 21 March - 19 April | Alcohol: 14.5% | pH: 3.49 | Acidity: 5.8g/L

MATURATION

Matured in 96% new and 4% seasoned (72% French, 28% American) oak hogsheads for 8 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson with purple hues. An alluring bouquet of dark forest fruits, Satsuma plums, Turkish delight and rocky road with rose petal florals and hints of dried fennel, sage and bay leaf. Succulent and juicy flavours of blueberries, spicy plums, boysenberries and black cherries; a soft and plush palate with purity and balance, and fine, firm savoury tannins that provide both structure and length.

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. The exceptional quality of the fruit in 2016 has allowed the Henschke family to make a special limited production of this wine.

VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and fruit set. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown vineyards. This was followed by further rainfall in early March with an earlier harvest as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour, and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

CELLARING POTENTIAL

Exceptional vintage,
15+ years (from vintage).

REVIEWED January 2017