



HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential

Great vintage,
drink now to 2013.

Hill of Grace 1989

Grape Variety

100% shiraz grapes from pre-phylloxera material brought from Europe by the early settlers in the mid-1800s and grown in the Eden Valley wine region.

Technical Details

Harvest : mid-March | Alcohol : 13.0% | pH: 3.33 | Acidity: 6.2g/L

Maturation

Matured in new American and French oak hogsheads prior to blending and bottling.

Background

Over 120 years ago Johann Christian Henschke came from Silesia to settle and farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the famous Hill of Grace shiraz vines were more than 50 years old. They were planted around the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery. Hill of Grace is a unique delineated single historic vineyard. The vineyard lies opposite a beautiful old Lutheran Church, built of local field stone, which was euphoniously named Gnadenberg, meaning Hill of Grace.

Cyril Henschke, the fourth generation, made the first single-vineyard wine from these vines in 1958. The original vines are now over 100 years old. The handpicked grapes are vinified in traditional open-top fermenters.

Vintage Description

Great vintage, average to good yields. The vintage was preceded by a mild and above average winter rainfall and a hot, windy start to spring. Further drizzly windy weather during flowering resulted in poor fruit set in some shiraz in the Barossa Ranges. A mild, dry summer set the scene for excellent quality which was only spoilt by two weeks of excessive heat when vintage started in late February.

Wine Description

Deep crimson colour, rich sweet, spicy bouquet of plums/berry fruits, licorice, mint and vanillin oak, rich and full bodied with soft tannins and good palate length.