

# 150 YEARS OF FAMILY WINEMAKING



## 1988 HILL OF GRACE

### GRAPE VARIETY

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

### TECHNICAL DETAILS

Harvest Date 16-18 March | Alcohol: 13% | pH: 3.66 | Acidity: 5.7g/L

#### MATURATION

Matured in new American and French oak hogsheads prior to blending and bottling. Bottle aged at Henschke Cellars in Keyneton for museum release.

## WINE DESCRIPTION

Brick red in colour. Developed savoury aromas of leather, turned earth and cigar box with notes of fresh mushroom, complemented by sweeter plum jam and cherry pie nuances and hints of sage and five spice. The palate is elegant and well structured with layers of fine velvety tannins for a long finish.

## BACKGROUND

Over 165 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 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. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, which sit at an altitude of 400m, with an average rainfall of 520mm. Hill of Grace is a unique, delineated, historic single vineyard that lies opposite a beautiful old Lutheran church which is named after a picturesque region in Silesia called Gnadenberg, meaning Hill of Grace. Cyril Henschke made the first single-vineyard shiraz wine from this vineyard in 1958 from handpicked grapes vinified in traditional open-top fermenters.

# VINTAGE DESCRIPTION

An eventful year: excellent winter rains, hail damage in spring, rains during flowering, very hot summer with week and a half of century heat in January. February was cool and misty. Another 10 days' heat wave occurred at the end of March.

## CELLARING POTENTIAL

Exceptional vintage, 30+ years (from vintage).

REVIEWED July 2017



