



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



1985 HILL OF GRACE

MUSEUM RELEASE

GRAPE VARIETY

100% shiraz from pre-phyloxera material brought from Europe in the mid-1800s and grown on the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic practices.

TECHNICAL DETAILS

Harvest Date: 10 – 12 April | Alcohol: 12.0% | pH: 3.36 | Acidity: 6.1g/L

MATURATION

Matured in French and American oak hogsheads for approximately 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

DESCRIPTION

Brick red in colour. Slightly herbal with anise green, stalky/medicinal characters, exotic five-spice and plums. Fleshy mid-notes with soft velvety tannins and a long finish

BACKGROUND

Over 180 years ago, Johann Christian Henschke came from Silesia to settle and build his farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the now famed Hill of Grace vines were more than 50 years old. The original vines, known as the 'Grandfathers', were planted around 1860 by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the Henschke family winery. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, that 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 known as Gnadenberg, translating to '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. The original Ancestors (vines over 125 years) are now approximately 160 years old and remain the heart of the Hill of Grace wine, along with a small selection of Centenarians (vines over 100 years), Survivors (vines over 70 years), and Old Vines (vines over 35 years), all planted on their own roots.

VINTAGE DESCRIPTION

The first of three cool summers. A wet winter, mild spring and cool, long, dry summer with no rain. Vines suffered water stress, had large crops, enjoyed a slow ripening period for a positive effect on quality. 'Ugly duckling' vintage; it needed time for the wine to reach full potential.

CELLARING POTENTIAL

Great vintage – reviewed to exceptional;
Drink now.

REVIEWED April 2002



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AUSTRALIA'S
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