



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING



## 2010 KEYNETON EUPHONIUM

### GRAPE VARIETY

70% shiraz, 18% cabernet sauvignon and 12% merlot grown in the Barossa (Eden Valley and Barossa Valley regions).

### TECHNICAL DETAILS

Harvest Date: 4 March - 14 April | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.5g/L

### MATURATION

Matured in 15% new and 85% seasoned French and American oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Deep red, with deep crimson-red hues. A complex melange of bramble fruit, blueberry, Satsuma plum and cranberry aromas, revealing notes of violet, liquorice, cassis and bay leaf and hints of development with leather, star anise, cumin and cedar. A structural palate of rich red fruits, with complex layers of spicy black currant and crushed herbs, driven by a refined acid line and velvety tannins. Showing great purity in its development.

### BACKGROUND

Keyneton Euphonium is a beautiful composition of shiraz from up to 50-year-old vines growing in the Eden and Barossa Valleys, blended with cabernet sauvignon, cabernet franc and merlot from selected vineyards in both regions. The Barossa hills village of Keyneton, established by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the community, and home to the Henschke Family Brass Band and Henschke Winery. The band was founded in 1888 by second-generation Paul Gotthard Henschke and later led by third-generation Paul Alfred Henschke, featuring wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet. The B flat euphonium was produced by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. The instruments were imported by musical entrepreneur, Carl Engel of Adelaide in the late 1800s and have been lovingly restored to remain in the care of the Henschke family.

### VINTAGE DESCRIPTION

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring, which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result. A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

### CELLARING POTENTIAL

Excellent vintage,  
Drink now – 2030+.

REVIEWED June 2020