



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2024 APPOLONIA

GRAPE VARIETY

100% shiraz grown in the Barossa (80% Eden Valley and 20% Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 2 March, 16 March & 2 April | Alcohol: 14.5% | pH: 3.4 | Acidity: 6.21g/L

MATURATION

40% whole-bunch fermentation and 60% whole-berry submerged-cap fermentation. Matured in 95% seasoned and 5% new French oak puncheons for 10 months prior to blending and bottling.

WINE DESCRIPTION

Dark garnet with violet hues. Alluring aromas of dark plum, mulberry and vanilla flower are interlaced with cardamom, cinnamon, black pepper and mace. The palate unfolds with lush layers of dark forest berries, black plum and blood orange, carried by balanced acidity and svelte tannins, offering impressive depth and length.

BACKGROUND

Johann Christian Henschke and his first wife Appolonia Wilhelmine were married in 1830 under the Lutheran cross in Silesia. Fleeing religious persecution, they set sail for Adelaide in 1841 with four children. Tragically, among the many lives lost during the 98-day voyage were Appolonia and two of their children. Johann Christian and their two surviving sons went on to build a new life in Keyneton, planting a small vineyard of predominantly riesling and shiraz in 1862. Their sacrifices brought enduring freedom for the Henschke family in Australia, who six generations later continue to make wine in this spiritual home. This wine is a vineyard selection of shiraz from the ancient geology of the northern Eden Valley and Barossa Valley regions, known for their iron-rich soils and rock formations, crafted with whole-berry and whole-bunch fermentation. The cooler growing conditions of the Eden Valley contribute freshness and elegance to complement the depth and structure of the Barossa Valley shiraz.

VINTAGE DESCRIPTION

The lead up to the 2024 season in the Eden Valley was characterised by significant rainfall in June, followed by a dry spring. Variable fruit set and frost impacted the yield potential, however rain at the beginning of December assisted canopy and berry development and good soil moisture levels supported vine growth well into January. The mild summer weather eventually warmed up and dried out, with some short bursts of heat, leading into a warm, dry autumn, which delivered optimal maturity and ripeness in the fruit. Our focus on canopy health in the vineyard was vital and this attention to detail resulted in impressive colour and intensity of fruit character in our red wines, with excellent tannin maturity and evocative aromas.

CELLARING POTENTIAL

Exceptional vintage;
20+ years (from vintage).

REVIEWED February 2026



A PROUD MEMBER OF
AUSTRALIA'S
FIRST FAMILIES
OF WINE

C A HENSCHKE & CO PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223 E INFO@HENSCHKE.COM.AU HENSCHKE.COM.AU