



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 STONE JAR TEMPRANILLO

GRAPE VARIETY

100% tempranillo grown on the Henschke Eden Valley vineyard, using organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 22 March | Alcohol: 14% | pH: 3.64 | Acidity: 5.71g/L

MATURATION

Matured in seasoned French hogsheads for 10 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson with violet hues. Exotic and perfumed aromas of tamarillo, black cherry, boysenberry and black currant are supported by cinnamon, anise, rosehip and dried herbs. The palate is at once plush and savoury with flavours of freshly cut plum, red currant, cacao nib and black pepper. Elegantly structured, the balanced acidity and fine tannins provide a beautiful mouthfeel with a long, focused finish.

BACKGROUND

A TRIBUTE TO BOSCO NICOLAS HENSCHKE 11/12/2018 - 07/01/2019

The 2018 Stone Jar Tempranillo pays tribute in this vintage to Stephen and Prue's grandson Bosco Nicolas Henschke, second child of Johann and Angela, who was born in Spain in 2018 with a congenital heart defect and passed away at four weeks of age. He lives on in the Henschke family's love and memories. A percentage of the proceeds of each bottle sold of this vintage will be donated to HeartKids Australia, who help lives and families affected by congenital heart disease.

The tempranillo grape is native to northern Spain, where Bosco's maternal family have a long history of making wine from this variety. This single vineyard of tempranillo was planted in 2002 on sandy loam soils high in the Eden Valley. The *Stone Jar* name gives recognition to the original Henschke settlers and their rich and wonderfully varied traditions, which were continued on for generations. Stephen's grandfather Paul Alfred sold his wine to local customers in stone jars, which in the Barossa were known as *Krugs*.

VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer lead to the potential for near-average yields. Late December became warm and dry and assured for healthy canopies with low disease pressure. The summer months of January and February were typically hot and dry but extreme heat periods were shorter than in recent memory, characterised instead by well above-average overnight temperatures. March and April provided the light and warmth which lead to full and balanced maturity being achieved across all grape varieties. All in all, the 2018 vintage will be considered a standout of this decade, fittingly so in the year we celebrated our 150th anniversary of family winemaking

ACCOLADES

Other Single Red Varieties Trophy - National Wine Show of Australia 2019
Gold Medal - Barossa Wine Show 2019

CELLARING POTENTIAL

Exceptional vintage,
15+ years (from vintage).

REVIEWED January 2020