



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2016 KEYNETON EUPHONIUM

### GRAPE VARIETY

57% shiraz, 30% cabernet sauvignon, 7% merlot, 6% cabernet franc grapes grown in the Barossa (Eden Valley and Barossa Valley).

### TECHNICAL DETAILS

Harvest Date: 26 February - 14 April | Alcohol: 14.5% | pH: 3.58 | Acidity: 6.36g/L

### MATURATION

Matured in 13% new and 87% seasoned French (71%) and American (29%) oak hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with bright crimson hues. Intense aromas of ripe, spicy red currant, Satsuma plum, rhubarb, boysenberry and blackberry with lifted hints of cassis, violets, sage, bay leaf, black pepper, baking spices and cedar. The palate has excellent depth and structure with plush, ripe dark fruits and a balanced acid line driving the mid-palate long and finishing with savoury spice and dried herbs in unison with the elegant, fine-grained tannins.

### 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, merlot and cabernet franc from selected vineyards in both regions. The Barossa hills village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the early settlers, and home to the Henschke Family Brass Band and Henschke winery. The Henschke Family Band was founded in 1888 by 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, a large brass wind instrument, 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 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old-vine Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

### CELLARING POTENTIAL

Exceptional vintage,  
25+ years (from vintage).

REVIEWED November 2020