



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2014 KEYNETON EUPHONIUM

GRAPE VARIETY

57% shiraz, 26% cabernet sauvignon, 12% merlot, 5% cabernet franc (53% Eden Valley and 47% Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 14 March - 30 April | Alcohol: 14% | pH: 3.55 | Acidity: 6.32g/L

MATURATION

Matured in 15% new and 85% seasoned (92% French and 8% American) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Very deep crimson with red hue. Alluring and spicy aromas of red currant, Satsuma plum, red liquorice and black pepper with herbaceous layers of bramble, sage and rosemary. Concentrated and elegant flavours of succulent red currant and blue berry fruits are balanced with black pepper and a hint of violet florals, while a clean line of acidity and fine-grained tannins add length and texture.

BACKGROUND

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 1900s and have been lovingly restored to remain in the care of the Henschke family.

VINTAGE DESCRIPTION

The 2014 moon cycles put Easter quite late in the season, so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory, and followed by the wettest February in 44 years. Fortunately Eden Valley was still in veraison, which allowed the quenching rain to rebalance the fruit, particularly in the older dry-grown vineyards. The change to mild autumnal weather in late February after the rains allowed for a focus on early vintage white varieties, while the red varieties continued to fully ripen. March became colder and wetter, which seemed to change to a winter pattern after the equinox, resulting in one of the longest and latest vintages. In summary, a challenging season with excellent quality but very low yields.

CELLARING POTENTIAL

Excellent vintage,
25+ years (from vintage).

REVIEWED December 2017