



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2019 MOUNT EDELSTONE

GRAPE VARIETY

100% 107-year-old single-vineyard shiraz grown on the Henschke Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 18 March | Alcohol: 14.5% | pH: 3.6 | Acidity: 5.8g/L

MATURATION

Matured in 20% new and 80% seasoned (80% French, 20% American) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson with ruby hues. Fragrant aromas of black cherry, blackberry, blueberry, bramble, bay leaf and sage, with subtle notes of liquorice, cedar and burnt orange. The palate is rich and lush with well-defined blackberry and red fruit notes, leading to intense and spicy layers of licorice, sage and black pepper. Excellent balance and seamless tannins provide a long, lingering finish.

BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning 'gemstone', a reference to the small yellow opals once found in the area. The Mount Edelstone Vineyard was planted in 1912 by Ronald Angas, a descendant of George Fife Angas who founded The South Australian Company and played a significant role in the formation and establishment of South Australia. Unusual for its time, the vineyard was planted solely to shiraz. The ancient 500-million-year-old geology in the vineyard has given rise to soils that are deep red-brown clay-loam to clay, resulting in low yields from the dry-grown, ungrafted centenarian vines. First bottled as a single-vineyard wine in 1952 by fourth-generation Cyril Henschke. By the time Cyril purchased the vineyard from Colin Angas in 1974, Mount Edelstone was already well entrenched as one of Australia's greatest shiraz wines. Crafted by the Henschke family for over 65 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

VINTAGE DESCRIPTION

A mild and dry winter, followed by a dry and windy spring, saw frost events in September and November that disrupted budburst and young shoot growth. A hailstorm in late November impacted the fresh young shoots carrying the crop, with shiraz the most affected. Warmer than average temperatures in January and February, including the hottest summer's day on record, led to the advancement of maturity and early onset of vintage. Warm weather in late summer maintained low disease pressure and small berry size, providing optimal ripening conditions. Despite minuscule yields, 2019 was a high-quality vintage with beautiful expressions of varietal character, good structure and excellent flavour intensity. The 2019 vintage will be remembered as a challenging season where regenerative viticulture and organic and biodynamic practices were vital to nurturing the health of the Henschke vineyards through an exceptionally warm and dry year.

CELLARING POTENTIAL

Exceptional vintage;
30+ years (from vintage).

REVIEWED August 2023