



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2004 MOUNT EDELSTONE MUSEUM RELEASE

### GRAPE VARIETY

100% 92-year-old single-vineyard shiraz grown on the Henschke Mount Edelstone Vineyard in the Eden Valley wine region, managed with organic practices.

### TECHNICAL DETAILS

Harvest Date: 3-26 April | Alcohol: 14.5% | pH: 3.55 | Acidity: 6.4g/L

### MATURATION

Matured in new and seasoned French and American oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Crimson-ruby with brick-red hues. Deep, brooding aromas of dark plum, liquorice, sage, black pepper and bay leaf, with hints of developing earth and cedar notes. A rich, elegant and lush palate of red plum, spicy pepper and savoury bay leaf, with silky tannins and a pillowy texture. The finish is long and refined with fine, velvety tannins. Still youthful.

### BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning 'gemstone', a reference to 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 part 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 65 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

### VINTAGE DESCRIPTION

Average winter rainfall was a welcome relief after the previous year's drought. A relatively frost-free, wet, warm and thundery spring followed, creating a natural greenhouse effect. The vines grew vigorously, flowered and set a large crop. Searing heat in February caused sunburn and significant crop losses. Fortunately, March delivered glorious sunny days and cold dewy nights, which allowed the fruit to ripen under near perfect conditions. The vintage saw good yields and excellent fruit quality.

### CELLARING POTENTIAL

Excellent vintage;  
Drink now – 2042.

REVIEWED June 2022