



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2003 MOUNT EDELSTONE

GRAPE VARIETY

100% 91-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: 4 – 11 April | Alcohol: 14.5% | pH: 3.44 | Acidity: 6.2g/L

MATURATION

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

WINE DESCRIPTION

Ruby with brick-red hues. Vibrant and expressive aromas of pink peppercorn, sage, anise, bay leaf, plum, blackberry, dark chocolate and boysenberry jam. A rich and succulent palate filled with fresh sage, black peppercorns, cedar, charcuterie and beautifully integrated with vibrant notes of blueberry, cherry, bramble and fresh Satsuma plum. Silky tannins lead to a long, seamless savoury 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

Following one of the worst droughts in history, the soil moisture and dams were extremely low in the lead up to vintage. Despite a frosty and windy spring with little rainfall, fruit set was better than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event in late February resulted in fruit split. Vintage was small but of very good quality.

CELLARING POTENTIAL

Great vintage;
Drink now - 2045+

REVIEWED June 2023