



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



1996 MOUNT EDELSTONE

GRAPE VARIETY

100% 84-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: Mid-April | Alcohol: 13.5% | pH: 3.47 | Acidity: 5.3g/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

Deep garnet with brick-red hues. Fragrant, spicy aromas of black pepper, fresh sage and dried crushed herbs, with hints of perfumed violet, redcurrant and dark plum. An elegant and balanced palate of vibrant red fruits and black cherry, framed by savoury notes of cedar, dried herbs, black pepper, brown spice and textural, elegant tannins for a long 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

The 1996 vintage was preceded by welcome winter rainfall after two drought years. A mild spring with excellent flowering conditions and a mild, cool but windy summer allowed for above average yields. A cool, dry autumn provided an exceptionally long, slow ripening period with very good flavour development and quality.

CELLARING POTENTIAL

Exceptional vintage;
Drink now - 2040+

REVIEWED June 2023