



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



1995 MOUNT EDELSTONE MUSEUM RELEASE

GRAPE VARIETY

100% 83-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: Late April | Alcohol: 13.5% | pH: 3.39 | Acidity: 5.9g/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

Medium garnet with brick-red hues. Bright, fragrant aromas of black pepper, crushed sage, red plum, raspberry, blackberry and blueberry with mocha, leather, mushroom and freshly turned earth development. There is pristine freshness and vitality on the palate, with a dark cherry and blackberry core, mineral texture, and a long, savoury fine-grained tannin finish.

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

The 1995 vintage saw a culmination of two drought winters, record severe frosts, poor fruit set and a hot dry summer that made the start of vintage difficult. A warm, dry January and February combined with low crop levels brought on an early harvest. The coldest March on record with ripening halted for two to three weeks allowed fruit to develop more flavour and intensity. Fortunately, the weather remained dry and cold nights retained the natural acidity in the fruit. A warmer April gave rise to good colour and quality.

CELLARING POTENTIAL

Excellent vintage;
Drink now – 2027+.

REVIEWED June 2022