



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2010 CYRIL HENSCHKE

### MUSEUM RELEASE

#### GRAPE VARIETY

84% cabernet sauvignon, 13% cabernet franc and 3% merlot grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

#### TECHNICAL DETAILS

Harvest Date: 8 – 15 April | Alcohol: 14% | pH: 3.5 | Acidity: 6.82g/L

#### MATURATION

Matured in 45% new and 55% seasoned French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

#### WINE DESCRIPTION

Crimson-garnet with garnet hues. Intense and lively aromas of violets, cassis, dark briar berries, crushed flowering herbs and undertones of cedar, forest fern and spice. The palate is structured and layered with a rich blackberry and blackcurrant fruit core, interlaced with fresh and vibrant acidity, and supported by savoury black olive, earth and leather, and a lovely integration of spicy, cedary oak. Long, fine-grained tannins extend on the finish. Luxurious.

#### BACKGROUND

This wine carries the name of Stephen's father, fourth-generation Henschke winemaker, Cyril Henschke (1924-1979); a tribute to one of Australia's outstanding winemaking pioneers, who was renowned for old-vine, single-vineyard and quality varietal table wines. Cyril planted cabernet sauvignon at the Henschke Eden Valley Vineyard in the late 1960s. The cabernet sauvignon vines, along with cabernet franc and merlot, are planted on a north facing slope, managed with organic and biodynamic practices. This wine celebrates the incredible beauty that emerges from the vibrant rows of the Eden Valley Vineyard, revered for its texture, depth, complexity and fine-grained tannins.

#### VINTAGE DESCRIPTION

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring, which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result. A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

#### CELLARING POTENTIAL

Exceptional vintage,  
Drink now – 2042+.

REVIEWED June 2022