



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2010 HILL OF GRACE

MUSEUM RELEASE

GRAPE VARIETY

100% shiraz from pre-phyloxera material brought from Europe in the mid-1800s and grown on the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 19 March – 4 April | Alcohol: 14.5% | pH: 3.52 | Acidity: 6.6g/L

MATURATION

Matured in 65% new and 35% seasoned (95% French, 5% American) oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

DESCRIPTION

Ruby-crimson with crimson hues. Lifted, alluring exotic aromas of star anise, bay leaf, blackberry, blueberry and Satsuma plum interlaced with malt chocolate, white pepper, nutmeg, sage and cedar. An elegant, complex and seductive palate of glossy red fruits, anise, dark chocolate and subtle savoury notes of earth, leather and cedar, balanced by bright acidity and a long, well-integrated, mature velvety tannin finish. Layered across all aspects of the palate. Still youthful.

BACKGROUND

Over 180 years ago, Johann Christian Henschke came from Silesia to settle and build his farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the now famed Hill of Grace vines were more than 50 years old. The original vines, known as the 'Grandfathers', were planted around 1860 by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the Henschke family winery. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, that sit at an altitude of 400m, with an average rainfall of 520mm. Hill of Grace is a unique, delineated, historic single vineyard that lies opposite a beautiful old Lutheran church, which is named after a picturesque region in Silesia known as Gnadenberg, translating to 'Hill of Grace'. Cyril Henschke made the first single-vineyard shiraz wine from this vineyard in 1958 from handpicked grapes vinified in traditional open-top fermenters. The original Ancestors (vines over 125 years) are now approximately 160 years old and remain the heart of the Hill of Grace wine, along with a small selection of Centenarians (vines over 100 years), Survivors (vines over 70 years), and Old Vines (vines over 35 years), all planted on their own roots.

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. Lower yields coupled with the mild ripening period resulted in concentrated fruit.

CELLARING POTENTIAL

Exceptional vintage;
Drink now – 2052.

REVIEWED June 2022



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