



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2001 HILL OF GRACE

### MUSEUM RELEASE

#### GRAPE VARIETY

100% shiraz from pre-phylloxera 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 practices.

#### TECHNICAL DETAILS

Harvest Date: 9 – 18 April | Alcohol: 14% | pH: 3.47 | Acidity: 6.3g/L

#### MATURATION

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

#### DESCRIPTION

Crimson with brick-red hues. Intense and exotic aromas of five spice, crushed flowering herbs, black pepper, bay leaf, blackberry, anise and cedar. A rich, complex and elegant palate with flavours of dark plum, black pepper, crushed flowering herbs and star anise, with firm, velvety mature tannins, excellent balance and incredible length. A unique succulence and drinkability to this vintage.

#### 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.

#### CELLARING POTENTIAL

Excellent vintage;  
Drink now – 2042.

REVIEWED June 2022



A PROUD MEMBER OF  
AUSTRALIA'S  
FIRST FAMILIES  
OF WINE



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#### VINTAGE DESCRIPTION

The 2001 season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds.