



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



1997 HILL OF GRACE

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 practices.

TECHNICAL DETAILS

Harvest Date: 24 - 30 March (Around Easter) | Alcohol: 14.2% | pH: 3.51 | Acidity: 5.7g/L

MATURATION

Matured in new French and American oak hogsheads for 21 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

DESCRIPTION

Deep garnet with tawny hues. Intense and alluring aromas of five spice, bay leaf, black pepper, clove, liquorice root and blood plum, with a vibrant umami quality. An elegant, yet intense mid-palate displays Satsuma plum, mulberry, baked black fruit, saltbush, sarsaparilla, leather, cedar, dried herbs and baking spices. A powerful and elegant wine with dense, complex tannins and a spicy floral finish.

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 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

A wet winter with average rainfall was followed by a mild, dry spring, which resulted in excellent growth, good set and vigour. Late September spring frosts caused significant damage with losses of up to 30%. One of the hottest summers on record with the hottest 14 days in February recorded since 1910. Despite rain during summer, a mild finish to the season ensured excellent ripening, colour and flavour.

CELLARING POTENTIAL

Very good vintage;
Drink now – 2030.

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OF WINE



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