



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 THE WHEELWRIGHT

GRAPE VARIETY

100% shiraz grown on The Wheelwright Vineyard on the Henschke Eden Valley property, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 5 April | Alcohol: 14.5% | pH: 3.57 | Acidity: 6.17g/L

MATURATION

Matured in 21% new and 79% seasoned (65% French, 35% American) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep ruby with ruby hues. Spicy and vibrant aromas of redcurrant, black cherry, blueberry, red plum, sage, bay leaf and vanilla pod, with lifted notes of white and black pepper, and crushed flowering herbs. The palate is concentrated, plush and textural, with raspberry and boysenberry interwoven with violets, white pepper and olive tapenade, showing excellent depth and beautifully balanced by lifted acidity and elegant, fine velvety tannins on the long finish.

BACKGROUND

The Wheelwright, first released to commemorate 150 years of Henschke family winemaking, pays tribute to our founder, winemaker Johann Christian Henschke. He was among the first generation of the early German Silesian community of the Barossa in South Australia and established the family winery in 1868. Johann Christian arrived as a skilled stonemason and wheelwright and planted his first vineyards in the high country of the picturesque Eden Valley. This wine is produced from old vine shiraz planted in 1968, a century later, by fourth-generation Cyril Henschke near the village of Eden Valley at 500m altitude. As per the Barossa Old Vine Charter, an 'old vine' is equal to or greater than 35 years of age.

VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that the vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer led to the potential for near-average yields. Late December became warm and dry, ensuring healthy canopies with low disease pressure. The summer months of January and February were typically warm and dry, characterised by above-average overnight temperatures. The old-vine vineyards coped well with the warm nights, their deep roots able to withstand the warming and drying effect on the topsoil, maturing the balanced crops as autumn approached. March and April provided light and warmth to the Eden Valley which led to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely healthy grapes arrived in the fermenters. All in all, the 2018 vintage will be considered a standout of the decade. Shiraz was certainly one of the highlights of the season, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

CELLARING POTENTIAL

Exceptional vintage;
30+ years (from vintage).

REVIEWED August 2022