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REVIEWED May 2026



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2002 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: 18 – 21 March | Alcohol: 14.5% | pH: 3.35 | Acidity: 5.7g/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

Deep crimson with brick-red hues. Expressive and complex aromas of plum, rhubarb, dark berry fruits, interlaced with exotic spices, liquorice, sage leaf and cedar. The palate is focussed, concentrated and textural with a pure core of red and black fruit and spice flavours, balanced by a driving, vibrant acidity. Layered, velvety tannins glide along the mid-palate to reveal a long 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 low-yielding 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

Following on from the hottest summer on record, 2002 was cool and windy with an unprecedented wet winter and spring. This impacted flowering and caused poor fruit set leading to very little crop. Vintage was delayed by three weeks due to the unseasonable cold weather. Despite the small crop, the balance of sugar, flavour and natural acidity was excellent, and it was one of our most exceptional vintages to date.