



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2016 MOUNT EDELSTONE

GRAPE VARIETY

100% 104 year-old single-vineyard shiraz grown in the Mount Edelstone vineyard in the Eden Valley wine region, using organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 07 - 18 March | Alcohol: 14.5% | pH: 3.48 | Acidity: 6.576g/L

MATURATION

Matured in 80% French and 20% American (19% new, 81% seasoned) hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry and Satsuma plum, layered with sage, black pepper and star anise. The finish is beautifully balanced, with long, velvety tannins and excellent depth.

BACKGROUND

The beautiful and historic name Mount Edelstone is a translation from the German *Edelstein* meaning 'gemstone', a reference to small yellow opals once found in the area. The Mount Edelstone vineyard was planted in 1912 by Ronald Angas, a descendant of George Fife Angas who founded The South Australian Company and played a significant part in the formation and establishment of South Australia. Unusual for its time, the vineyard was planted solely to shiraz. The ancient 500-million-year-old geology in the vineyard has given rise to soils that are deep red-brown clay-loam to clay, resulting in low yields from the dry-grown, ungrafted centenarian vines. First bottled as a single-vineyard wine in 1952 by fourth-generation Cyril Henschke; by the time Cyril purchased the vineyard from Colin Angas in 1974, Mount Edelstone was already well entrenched as one of Australia's greatest shiraz wines. Crafted by the Henschke family for over 60 years now, Mount Edelstone is arguably the longest consecutively-produced, single-vineyard wine in Australia.

VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old-vine Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

CELLARING POTENTIAL

Exceptional vintage;
30+ years (from vintage).

REVIEWED February 2021