

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Mount Edelstone 1998

### *Grape Variety*

100 % old-vine shiraz grown in the Eden Valley wine region.

### *Background*

The Mount Edelstone vineyard, meaning precious gem is a single delineated historic vineyard and was planted in the 1920s on the eastern slopes of the hill of the same name, located near Keyneton high in the ranges east of the Barossa Valley. Aged vines, deep loam soil, Mediterranean climate and traditional wine making techniques have continued to create one of Australia's most highly regarded shiraz wines. The 70-year-old dry-grown vines are low yielding producing intensity of colour, depth of fruit flavours, complexity and palate length. The Mount Edelstone wines have received awards at national wine shows each year since 1956.

### *Vintage Description*

The preceding winter was unusually dry, with frosty nights and clear days. The rain instead came in spring and the luxuriantly growing vines benefited from the greenhouse effect. The indicators were of a hot dry summer, although only a serious burst of heat was experienced in mid January and again at the end of February, otherwise it was a mild summer, which had a significant delaying effect on the ripening process. An early onset of autumn caused a late harvest, with average yields, good to exceptional quality and intense flavour in the grapes.

### *Wine Description*

Very deep crimson in colour. Aromatic blackberries and plums with anise, black pepper, tar and ferns. Rich and concentrated, the palate shows fruit, spice, velvety tannins and excellent structure and length.

### *Cellaring Potential*

Excellent vintage, 20+ years

### *Serving Ideas*

Aged rib eye of beef simply grilled or pan-roasted with parsnip mash and a sticky reduced red wine and shallot glaze.

### *Technical Data*

Harvest date: 6-12 May  
Alcohol: 14.1  
pH 3.32  
Acid 6.6

