



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2023 STONE JAR

GRAPE VARIETY

100% tempranillo grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 28 April | Alcohol: 14% | pH: 3.57 | Acidity: 6.12g/L

MATURATION

Matured in 100% seasoned French oak hogsheads for 7 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson with bright red hues. Perfumed aromas of black cherry, cinnamon, anise and tamarillo are supported by blackcurrant, black pepper, dark plum and nutmeg spice. The palate is complex and spicy with intense red fruits, tamarillo and cinnamon, bright, fresh blueberry-like acidity and fine tannins adding light density and life to the long juicy finish. An elegant and refined style of tempranillo that begs to be enjoyed in its youthful exuberance.

BACKGROUND

The Stone Jar Tempranillo pays tribute to Stephen and Prue's grandson Bosco Nicolas Henschke, second child of Johann and Angela, who was born in Spain with a congenital heart defect and passed away in 2019 at four weeks of age. He lives on in the Henschke family's love and memories. The tempranillo grape is native to northern Spain, where Bosco's maternal family have a long history of making wine from this variety. The tempranillo was planted from 2000 onwards on the Henschke Eden Valley Vineyard, on rocky soils at the source of the North Para River. The Stone Jar name gives recognition to the German Silesian families and their rich and wonderfully varied traditions, which have been carried on for generations. Stephen's grandfather Paul Alfred sold his wine to local customers in stone jars, which in the Barossa were known as 'krugs'.

VINTAGE DESCRIPTION

While the winter of 2022 saw average rainfall, the latter part of the year brought cooler and above average wet weather. This led to poor flower set and encouraged the spread of downy mildew. A hail flurry on 23 January caused some damage to the green berries, which became sites for botrytis infections later during ripening. The cool lead up to vintage resulted in a slow ripening period, allowing for great flavour development and acid retention. Rainfall during harvest encouraged the growth of botrytis, but careful hand selection during picking delivered good quality fruit. Despite the challenges, the 2023 vintage will be remembered for excellent quality wines. Overall, the whites show intensely perfumed aromatics with a pristine acid line and outstanding flavour concentration, while the reds are deep in colour with good structure, mature tannins and excellent length.

CELLARING POTENTIAL

Excellent vintage;
10+ years (from vintage).

REVIEWED May 2024