



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Hill of Grace 2009

### Grape Variety

100% shiraz grapes from pre-phylloxera material brought from Europe by the early settlers in the mid-1800s and grown on the Hill of Grace vineyard in the Eden Valley.

### Technical Details

Harvest Date: 26 March-2 April | Alcohol: 14.5% | pH: 3.55 | Acidity: 5.96g/L

### Maturation

Matured in 78% French and 22% American hogsheads for 21 months prior to blending and bottling.

### Background

Over 165 years ago Johann Christian Henschke came from Silesia to settle and farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the famous Hill of Grace vines were more than 50 years old. They were planted around the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery. The red-brown earth grading to deep silty loam has excellent moisture-holding capacity for these dry-grown vines, which 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 picturesque region in Silesia called Gnadenberg, meaning 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.

### Vintage Description

The 2009 vintage was preceded by another cold, drought winter, with 399mm rainfall in Eden Valley for the year (a good year would see 500mm). It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s, some frost damage in low-lying areas, but very little rain during September and October. In fact, it was the driest September for 30 years and the driest October on record. Staggered flowering resulted from cool weather which reduced the fruit set. Some varieties were also pruned back hard to just a few spurs to allow them to survive with no water. Rain arrived in mid-December with around 65mm recorded, making it the wettest month of the whole year. The cool southerlies continued through into the new year, reminiscent of 2005. December didn't record any days over 32C. January tended warm to hot with a couple of heat spikes into the high 30s and low 40s. Late January brought a record six days over 40C, not seen since 1908, causing vine stress, exacerbated by drought conditions and empty dams, followed by another week of hot weather culminating in a 46C day on Black Saturday on February 7. Fortunately subsequent weather was mild and dry, with perfect ripening weather from March 1 moving into autumn mode. A strong change brought a general rain across the state with 10-20mm in early March, which helped with ripening and flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

### Wine Description

Deep red with crimson hues. Complex aromas of red currants, blackberry and marzipan with hints of five spice, dried herbs, black pepper, smoked charcuterie and layers of fine French oak. The palate is deep, rich and textural with a beautiful expression of berry fruits and spice, finishing with long, fine velvety tannins.



### Cellaring Potential

Excellent vintage,  
20+ years (from vintage).

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