



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Hill of Grace 2004

### Grape Variety

100% shiraz grapes from pre-phyloxera material brought from Europe by the early settlers in the mid-1800s and grown in the Eden Valley wine region.

### Technical Details

*Harvest Date:* 2–16 April | *Alcohol:* 14% | *pH:* 3.6 | *Acidity:* 5.7g/L

### Maturation

Matured in 100% new French (50%) and American (50%) hogsheads for 18 months prior to blending and bottling.

### Background

Over 160 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 shiraz 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. Hill of Grace is a unique delineated single historic vineyard. The vineyard lies opposite a beautiful old Lutheran Church, built of local field stone, which was euphoniously named Gnadenberg, meaning Hill of Grace.

Cyril Henschke, the fourth generation, made the first single-vineyard wine from these vines in 1958. The original vines are now over 140 years old.

### Vintage Description

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.

### Wine Description

Very deep crimson in colour. Perfumed, with sweet lifted spicy aromas of plum, blackberry, anise, herbs and spices. Complex, with hints of sage, pepper, vanilla and cedar. The rich, complex, textured palate is sweet, juicy and fleshy, layered with spicy velvety tannins. Elegant and powerful, with great length.

### Serving Idea

Saddle of venison with parsnips & beetroot.

### Cellaring Potential

Excellent vintage, drink now to 2020.

CA HENSCHKE & CO

PO Box 100 Keyneton SA 5353 T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au