



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2015 HILL OF GRACE

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 17 – 26 March | Alcohol 14.5% | pH 3.44 | Acidity 5.7g/L

MATURATION

Matured in 86% French and 14% American (33% new, 67% seasoned) hogsheads for 18 months prior to blending and bottling.

DESCRIPTION

Dark crimson in colour with deep garnet hues. A concentrated array of aromas of mulberry, blackberry and dark plum indicate the richness to come while savoury and complex notes of charcuterie, cedar, sage and five spice tease the senses. Plush and velvety on the palate, the wine has intense fruit concentration with plum, redcurrant, blackberry and anise flavours, yet an enchantingly elegant and refined structure. Layers of silky tannins reveal the impressive depth of the wine before giving way to an incredibly long finish.

BACKGROUND

Over 175 years ago, Johann Christian Henschke came from Silesia to settle and build his farm in the Eden Valley region. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the now famed Hill of Grace vines were more than 50 years old. They were planted around 1860 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, that 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 known as 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

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. After a dry, warm and windy start to January, relief came by the end of the first week with 60-75mm of rain; a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairy-tale vintage. Most of our white varieties and some Eden Valley shiraz were in before Easter, moving on to the rest of our Eden Valley and Adelaide Hills red varieties soon after, and eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided stunning and elegant shiraz from Eden Valley, that show extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.

CELLARING POTENTIAL

Exceptional vintage;
30+ years (from vintage).

REVIEWED February 2020



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ACCOLADES

100 points - Nick Stock, JamesSuckling.com 98 points - Campbell Mattinson, The Wine Front
99 points - Tyson Stelzer 98 points - David Sly, Decanter
99 points - James Halliday, Wine Companion 19.5 / 20 - Matthew Jukes
99 points - Huon Hooke, The Real Review 97 points - Angus Hughson, Wine Pilot