# OVER 150 YEARS OF FAMILY WINEMAKING



## CELLARING POTENTIAL

Exceptional vintage, 30+ years (from vintage).

REVIEWED March 2020

### 2016 CYRIL HENSCHKE

#### GRAPE VARIETY

100% cabernet sauvignon from vines that are managed using biodynamic principles grown on the Henschke Eden Valley vineyard.

#### TECHNICAL DETAILS

Harvest Date: 12 - 13 April | Alcohol: 14.5% | pH: 3.56 | Acidity: 6.14g/L

#### MATURATION

Matured in 35% new and 65% seasoned French oak hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep ruby with garnet hues. Lovely complex aromas of cassis, red currant and mulberry interwoven with anise, oregano, thyme, violets and tobacco leaf. The palate delivers layers of vibrant and pure black currant and plum, balanced by hints of cedar and vanilla pod. Lively acidity and fine-grained tannins provide a long, defined, mouth-coating finish.

### BACKGROUND

This wine carries the name of Stephen's father, fourth generation Henschke winemaker, Cyril Henschke (1924-1979); a tribute to one of Australia's outstanding winemaking pioneers, who was renowned for old-vine, single-vineyard and quality varietal table wines. Cyril planted cabernet sauvignon at the Henschke Eden Valley vineyard in the late 1960s. The cabernet sauvignon vines, along with cabernet franc and merlot, are planted on a north facing slope, grown using organic and biodynamic practices. This wine celebrates the incredible beauty that emerges from the vibrant rows of the Eden Valley vineyard, revered for its texture, depth, complexity and fine-grained tannins.

### VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old-vine Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

