

HENSCHKE



'Eden Valley'

Henschke Cellars

The Eden Valley region, in which the Henschke Cellars are situated, is recognised as one of the great wine producing areas in the country, with the climate, altitude and soils contributing to the superb quality and longevity of the wines.

Johann Christian Henschke, born in 1803, arrived in South Australia in 1841 from Kutschlau, Silesia (Germany) after a 98-day voyage on the ship *Skjold*. A mason and wheelwright by profession, when he purchased land for farming in 1861 at Keyneton in the Barossa Ranges; he would have had little idea of the heritage the Henschke name would bring as a fine-wine producer. He planted a small vineyard and orchard, making his first wine with his son in the mid 1860s in the existing old ivy-tangled stone winery. His first recorded wine sales were in 1868 from a production of around 1400 litres.

His son, Paul Gotthard, born in 1847, continued the Henschke tradition at the Keyneton property through the turn of the century when fortified wines came into demand. The winery gradually grew and developed and by the time the third generation, Paul Alfred, born in 1878, took over in 1914, the Shiraz vines, which today still produce the famous Hill of Grace red wine, were over 50 years old.

His youngest son Cyril Alfred, born in 1924, became a pioneer in the production of varietal table wines. These wines achieved a formidable reputation for which Mount Edelstone and Hill of Grace were chiefly responsible. In 1970 Cyril became the first Australian vigneron to be awarded a Churchill Fellowship.

Today, fifth-generation Stephen Henschke and his wife Prue uphold the family name and reputation. Together they make a formidable winemaking and viticultural team. Their meticulous viticultural management programme has seen new life breathed into their old vineyards, which contain some of the oldest vines in the world.



Fifth-generation
Prue & Stephen Henschke

Location

The Barossa Ranges lies in the South Mount Lofty Ranges, a north-south range. Eden Valley lies within the Barossa Ranges and consists of river valleys and undulating hills covered with large gum trees, rocky outcrops and Aboriginal sites. It is a high-altitude area of between 400 and 500 metres. This higher altitude, with its one to two weeks' later ripening pattern, results in more distinctive varietal flavour characteristics and higher acidities.

Overall the growing season temperatures are significantly lower than those of the Barossa Valley, with the final stages of ripening taking place in much cooler conditions.

Annual rainfall is approximately 700mm with 178mm falling between October and March. The mean January temperature is 22.2 degrees Celsius.

The soil is well suited to dryland viticulture. In the valleys the soil is deep, on the hilltops it is shallow and rocky.



Henschke sources its fruit from three regions: the Eden Valley, the Barossa Valley & the Adelaide Hills

HENSCHKE

HILL OF GRACE

SHIRAZ

The name Hill of Grace is a translation from the German word 'Gnadenberg', a region in Silesia, and is also the name given to the Lutheran church across the road.

The 8-hectare dry-grown vineyard on the original 80-acre (32ha) block sits at an altitude of 400 metres, and has an average rainfall of 520mm.

The vineyard is comprised of seven 'blocks'. *The Grandfathers* as the oldest block is fondly named, was established in the 1860s by ancestor Nicolaus Stanitzki. These vines are planted on their own roots from pre-phylloxera material brought from Europe by the early settlers. The sturdy, gnarled vines are dry grown and yield an average of 2.5 tonnes to the acre (7.5 tonnes/ha). Then there is *Post Office Blocks One*, planted in 1910 and *Two* in 1965. The *Windmill Block* was planted in 1956. The youngest of the group, *Post Office Three* was established in 1989 after extensive clonal research. Keeping the blocks separate allows for variations of soil types, vigour and age of the vines – all of which produce different flavours that are integral components of the complete wine. The vines are handpicked and matured in new American and French oak to produce wines of concentration, complexity and great longevity.

The Hill of Grace vineyard was taken over in 1891 by Paul Gotthard (second-generation winemaker) but it wasn't until Cyril Alfred's time as winemaker (1950-1979) that the single-vineyard wine was named Hill of Grace with the first release in 1958.

"This is a special wine ... rambunctious and brimming with personality ..."

WINE SPECTATOR WEEKLY, USA, 10 July 2003 - Vintage 1998



Hill of Grace vineyard

CYRIL HENSCHKE

CABERNET SAUVIGNON

Named in honour of Cyril Alfred – creator of the Mount Edelstone and Hill of Grace wines and one of Australia's outstanding winemakers and pioneers in the production of varietal table wines. Produced since 1978 from Cabernet Sauvignon, which was planted during the late 1960s in the Eden Valley Estate vineyard. This site has a significantly cool climate and produces some of the best Cabernet Sauvignon in Australia. Extra depth and complexity is gained by the judicious blending of Eden Valley Merlot and Cabernet Franc and the subsequent maturation in French oak.

"A fabulous offering ... it boasts a dense ruby/purple color in addition to an elegant perfume of black fruits, loamy soil, and hints of mineral as well as spicy wood."

THE WINE ADVOCATE, USA, 23 August 2003 - Vintage 1999



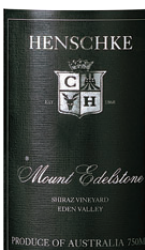
MOUNT EDELSTONE

SHIRAZ

The old-vine Shiraz vineyard, Mount Edelstone (meaning gemstone), was planted near Keyneton in 1920. The aged vines, deep loam soils, cooler climate and traditional winemaking techniques have continued to create one of Australia's most highly regarded Shiraz wines. The 80-year-old dry-grown vines are low yielding, producing great intensity of colour, complexity and palate length, with predominant spicy, gamy, plum and blackberry fruit flavours. The Mount Edelstone wines have received awards at national wine shows since 1956.

"Another knock-out red ... great intensity and tremendous power ..."

THE WINE ADVOCATE, USA, 23 August 2003 - V 2000



KEYNETON ESTATE

SHIRAZ CABERNET MERLOT

Named as a tribute to early English pioneer Joseph Keynes, who settled at Keyneton in 1842 and after whom the village was named. The town of Keyneton played a major role in the early pioneering of the wine industry with seven wineries established before the turn of the century. This estate blend, comprised of Shiraz, Cabernet Sauvignon and Merlot grown in the Eden and Barossa Valley regions, exhibits complex fruit flavours and superb balance from the combination of low-yielding, ungrafted dry-grown varieties. It is matured in new and seasoned American and French oak hogsheads.

"Dense and ripe as a Barossa red, this Eden Valley blend is spicy and sweet with plum and cherry flavour."

WINE & SPIRITS, USA, October 2003 - V 2000



HENRY'S SEVEN

SHIRAZ GRENACHE VIOGNIER

This Shiraz Grenache Viognier is a tribute to Henry Evans who planted the first vineyard of seven acres at Keyneton in 1853. He quickly developed a reputation for producing the best wines in the southern colony. Following Henry's death in 1868, his widow Sarah exercised her temperance convictions by closing the winery and uprooting all of the wine-grapes. This blend of Shiraz, Grenache, and Viognier highlights the historical introduction of southern French and Spanish varieties to South Australia in those early pioneering days and reflects the history, religion and culture of the Barossa.

"...Vibrant, intense, powerful, juicy, brambly, dark plum flavours. Luxuriant and lingering ..."

AUSTRALIAN GOURMET TRAVELLER WINE, June/July 2003 - Vintage 2001



JULIUS

EDEN VALLEY RIESLING

This Eden Valley Riesling has been named after a great-uncle, Julius Henschke, a highly acclaimed artist and sculptor. Riesling is the classic grape variety of Germany and one of the earliest varieties brought to South Australia. Henschke has been producing premium quality, dry, fragrant, citrusy Riesling wines since the 1950s from the cool-climate vineyards at Eden Valley and Keyneton. This region provides ideal ripening conditions for the Riesling grape, which has a unique track record of exceptional ageing potential for this variety. This food-oriented wine has the ability to age gracefully under Stelvin closure and can develop delicious marmalade on toast flavours.

"Henschke has been making big strides with its whites recently, and kudos for keeping this gorgeous Riesling fresh under a screw cap."

WINE SPECTATOR WEEKLY, USA, 6 March 2003 - Vintage 2002



LOUIS

EDEN VALLEY SEMILLON

This Semillon is named as a tribute to Louis Edmund Henschke (1919-1990) who owned and managed the Hill of Grace vineyard for 40 years. His belief in nurturing the environment and upholding the use of long-term organic viticultural principles is still in place today under Prue Henschke's guidance. A proportion of the Semillon is sourced from the 45-year-old vines from the Hill of Grace vineyard with the balance of the fruit coming from fruit sourced from other Eden Valley vineyards. The wine is matured in new French oak hogsheads and the Stelvin closure from 2002 vintage locks in the traditionally zesty, citrus finish and good crisp balance and great length.

"...smoky, waxy, layered, medium to full-bodied ..."

THE WINE ADVOCATE, 23 August 2003 - Vintage 2002



TILLY'S VINEYARD

DRY WHITE

A great-aunt, Otilie Mathilde Henschke, gave her name to the historic Henschke vineyard from which this wine is sourced.

It is a blend of Semillon, Chardonnay and Sauvignon Blanc grown in the Barossa, a portion of which is matured in French oak. This process achieves a complexity of fruit flavours and subtle oak integration. A full-bodied wine with sweet clover blossom, citrus, gooseberry and cut grass aromas has resulted, which can be enjoyed now or cellared for several years. Under Stelvin closure lovely bottle-aged honey-like characters develop.

"An excellent white blend ... crisp, elegant, fig, honeysuckle ..."

THE WINE ADVOCATE, USA, 23 August 2003 - Vintage 2002



LENSWOOD ABBOTTS PRAYER

The Abbots Prayer label links together the history, religion and pioneers of this mountainous region. An area along Coldstore Road, which leads to the vineyard, was originally known as Abbots Flat, named after the first settler. Made from predominately Merlot, Cabernet Sauvignon and Cabernet Franc, using traditional open fermentation and maturation in new French oak to enhance the velvety structure of the Merlot grape. Lifted violets, mulberry with hints of cassis are evident, with textured layers of silky chewy tannins that last on a long extended finish.



“This classy red possesses tremendous breed and elegance as well as authority ...”
THE WINE ADVOCATE, USA, 23 August 2003 - Vintage 2000

LENSWOOD CROFT

CHARDONNAY

The Croft Chardonnay vineyard takes its name from the adjoining Croft Road. Frederick Croft, an orchardist, took up a neighbouring property in 1938. The Chardonnay is fermented and matured in Vosges oak to fully enhance the rich honeysuckle, gooseberry and melon fruit complexity of the grapes.



“There’s a run of creamy cashewy flavors on the palate along with more of that floral muskiness and an injection of melony character ...” *WINEFRONT MONTHLY, AUSTRALIA*

LITTLEHAMPTON INNES VINEYARD

PINOT GRIS

The fruit for this wine is grown by David and Annette Innes at Littlehampton in the Adelaide Hills. Located towards the eastern side of the Mount Lofty ranges 25km from the city of Adelaide, Littlehampton has recently been developed as a grape producing area. Viticulture was first established in the Adelaide Hills in 1839 in Mt Barker, just 5km from Littlehampton. The altitude ranges from 400-600 metres, and the rainfall is around 700-1000mm.



The Pinot Gris is whole-bunch pressed and undergoes malolactic fermentation and lees ageing to enhance the honeysuckle aromas and white peach and pear fruit flavours which after 2001 are preserved by the Stelvin closure.

“... It possesses abundant quantities of ripe apple, orange blossom, citrus oil characteristics, good purity, a moderate texture, and a crisp, fleshy finish ...”
THE WINE ADVOCATE, USA, 23 August 2003 - Vintage 2001

LENSWOOD CORALINGA

SAUVIGNON BLANC

This Sauvignon Blanc grown by David Coulter pays tribute to the nearby historic Lenswood Coralinga homestead and apple orchards destroyed by bushfires in the early 1900s. The exotic aromatic qualities of the Sauvignon Blanc . sweet ripe peach, tropical fruit, gooseberry and sweet pea with delicious grassy overtones . reflect the suitability of this variety to the cool climate of the Adelaide Hills and in particular Lenswood. Again the lively palate is kept deliciously crisp and pure with the Stelvin closure.



“Bright, juicy and broad in texture, brimming with passionfruit, lemon, white pepper and pear flavors, finishing with sharp focus and a deft balance of acidity ...” *WINE SPECTATOR, USA - 15 May 2003, Vintage 2002.*