



# HENSCHKE

*exceptional wines from outstanding vineyards*

## TASTING NOTES

### **CYRIL HENSCHKE CABERNET SAUVIGNON 2003**

#### *Grape Variety*

91% cabernet sauvignon, 9% merlot grapes grown in the Henschke Eden Valley estate vineyard.

#### *Wine Description*

Deep crimson in colour. Sweet ripe aromas of cassis, cedar, plums and violets with hints of vanilla and cigar box. The palate shows sweet ripe, luscious juicy fruit; fleshy and with good concentration. Layers of flavours, supple tannins, excellent depth and length.

#### *Cellaring Potential*

Excellent vintage, drink now to 2013.

#### *Serving Idea*

Lamb neck braised with Chinese sausage.

#### *Technical Data*

Harvest date: 11 April-1 May  
Alcohol: 14.5%  
pH: 3.53  
Acid: 6.2g/l

#### *Background*

The cabernet sauvignon label carries the name Cyril Henschke (1924-1979) as a tribute to one of Australia's outstanding winemaking pioneers, renowned for the production of varietal table wines, with the accent on quality and flavour. Cyril Henschke planted cabernet sauvignon at Eden Valley in the 1960s.

#### *Vintage Description*

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. 2003 must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.