Henschke Hill of Grace Shiraz 2013

WINE DESCRIPTION
Over 165 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 the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery.

ABOUT THE VINEYARD
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’.

WINE PRODUCTION
Cyril Henschke made the first single-vineyard shiraz wine from this vineyard in 1958 from handpicked grapes vinified in traditional open-top fermenters. Matured in 56% new and 44% seasoned (86% French and 14% American) hogsheads for 18 months prior to blending the separate parcels from the vineyard and bottling.

TASTING NOTES
Very deep crimson in colour. Rich and beguiling aromas of blackberry, blueberry and dark plum, followed by signature exotic five spice, star anise, and sage, with underlying nuances of beef stock and dark cedar. Intense and layered, the complex palate bursts with a dense, pure core of sweet spiced plum and blackberry, coated by firm yet integrated, fine velvety tannins which draw away to an extraordinarily long finish and lingering flavours of dried, sweet spices.

PRODUCER PROFILE
Estate owned by: Stephen and Prue Henschke
Winemaker: Stephen Henschke, Johann Henschke
Total acreage under vine: 260
Estate founded: 1868
Winery production: 360,000 Bottles
Region: South Australia
Country: Australia

VINEYARD & PRODUCTION INFO
Vineyard name: Hill of Grace Vineyard
Soil composition: Allivial sandy loam over clay
Elevation: 1,312 feet
Average Vine Age: 100 year average - oldest vines 150 years
First vintage of this wine: 1958

WINEMAKING & AGING
Varietal composition: 100% Shiraz
Fermentation container: Traditional open-top concrete fermentation tanks
Malolactic fermentation: Full
Fining agent: Animal based
Type of aging container: Hogsheads
Type of oak: French and American
Length of aging before bottling: 18 months

ANALYTICAL DATA
Alcohol: 14.5 %
PH level: 3.6
Residual sugar: 0.7 g/L
Acidity: 5.9 g/L