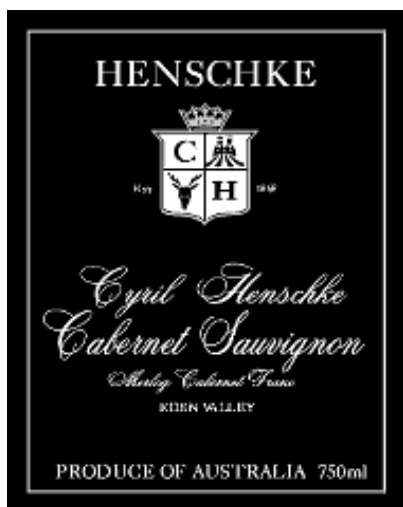




HENSCHKE

exceptional wines from outstanding vineyards



CYRIL HENSCHKE CABERNET SAUVIGNON 1997

Grape Variety

75% cabernet sauvignon, 15% merlot and 10% cabernet franc grapes grown in the Eden Valley region.

Background

Cyril Henschke (1924-1979) was one of Australia's outstanding winemakers and a pioneer in the production of varietal table wines, with the accent on quality and flavour. The cabernet sauvignon label continues to carry his name as a tribute.

Vintage Description

A wet winter with average rainfall during the four-month winter period, followed by a mild dry spring, led to excellent growth, good set and vigour. However frosts caused damage in some vineyards. A mild, late Indian summer ended the cool season, ensuring excellent ripening conditions and accumulation of colour and flavour.

Wine Description

Very deep crimson and ruby in colour. Intense berry-fruits, cassis and sweet herbal aromas with a hint of soy, chocolate and mocha. A well-structured palate with great length exhibiting concentrated cedar, cassis, anise and tar.

Cellaring Potential

Great vintage, optimum year 2007.

Serving Ideas

Roast squab/pigeon breast, duck fillet or grilled emu steak with a creamy cake of potato and onions and simple pan juices.

Technical Data

| | |
|---------------|------------------|
| Harvest date: | 25 April - 6 May |
| Alcohol: | 14.6 |
| pH | 3.52 |
| Acid: | 5.9 |

TASTING NOTES