



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Cyril Henschke Cabernet Sauvignon 2004

### Grape Variety

90% cabernet sauvignon, 10% merlot grapes grown in the Henschke Eden Valley estate vineyard.

### Technical Details

*Harvest Date:* 6 May | *Alcohol:* 14% | *pH:* 3.55 | *Acidity:* 6.4 g/L

### Maturation

Matured in 100% new French hogsheads for 18 months prior to blending and bottling.

### 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

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.

### Wine Description

Deep crimson in colour. Lifted and perfumed with violets, cassis, blueberries, plums, blackberries and spice with hints of vanilla and cedar. The palate is supple and shows soft, fleshy, nicely textured fruit with mossy notes and a long finish.

### Cellaring Potential

Great vintage, drink now to 2015.



### Serving Idea

Lamb neck braised with Chinese sausage.