



HENSCHKE

Exceptional wines from outstanding vineyards



Cyril Henschke Cabernet Sauvignon 2005

Grape Variety

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

Technical Details

Harvest Date: 21 April–5 May | *Alcohol:* 14.5% | *pH:* 3.57 | *Acidity:* 6.1 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

Vintage 2005 was early, warm, quick, fantastic quality with good yields - and exhausting.

Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage.

The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, i.e., riesling and shiraz, performed brilliantly.

Wine Description

Very deep crimson in colour. Exhibiting sweet, lifted, spicy aromas of cassis, anise and violets; complex with hints of cedar and tar. The palate is lush, fleshy and layered with sweet fruit; concentrated and complex with good length.

Cellaring Potential

Exceptional vintage, drink now to 2016.

Serving Idea

Lamb neck braised with Chinese sausage.