



HENSCHKE

Exceptional wines from outstanding vineyards



Hill of Grace 2002

Grape Variety

100% shiraz grapes from pre-phyloxera material brought from Europe by the early German settlers in the mid 1800s and grown in the Eden Valley wine region.

Technical Details

Harvest Date: 8-19 April | *Alcohol:* 14.5% | *pH:* 3.56 | *Acidity:* 5.7 g/L

Maturation

Matured in 100% new French (25%) and American (75%) hogsheads for 18 months prior to blending and bottling.

Background

Over 160 years ago Johann Christian Henschke came from Silesia to settle and farm in the Eden Valley region. The famous century-old Hill of Grace vines 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. By the time third-generation Paul Alfred Henschke took over the reins in 1914, the famous Hill of Grace shiraz vines were more than 50 years old. Hill of Grace is a unique delineated single historic vineyard. The vineyard lies opposite a beautiful old Lutheran Church, built of local field stone, which was euphoniously named Gnadenberg, meaning 'Hill of Grace'.

Vintage Description

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy – like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving us with less than 20% in some varieties. In addition the season was 2–3 weeks late due to the unseasonable cold weather.

With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Very deep crimson in colour. Rich complex aromas of plum, prune, blackberry and blueberry with licorice, tar, exotic spices, chocolate, cedar and mint. The rich, complex palate is lush, dense and concentrated with layers of flavours and textures. Excellent acid/fruit balance, velvety tannins and exceptional length.

Cellaring Potential

Exceptional vintage, drink now to 2012+

Serving Idea

Saddle of venison with parsnips & beetroot.

CA HENSCHKE & CO

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