



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Johann's Garden 2007

### Grape Variety

63% grenache, 19% mourvèdre and 18% shiraz grapes from selected vineyards growing in the Barossa (Barossa Valley and Eden Valley).

### Technical Details

*Harvest Date:* 23 March-10 April | *Alcohol:* 15.5% | *pH:* 3.52 | *Acidity:* 6.6g/L

### Maturation

Grenache, mourvèdre and shiraz vinified separately. Matured in older French hogheads for 12 months prior to blending and bottling.

### Background

Named as a tribute to the early Barossa Lutheran pioneers, many of whom carried the first name of *Johann*. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. Barossa growers traditionally referred to their vineyard as their garden. This blend is just one of those blessings. The traditions and culture have survived to this day including the winemaking techniques used in this grenache blend. It is produced from low-yielding, old, gnarled, dry-grown bush and trellised vines from selected vineyards.

### Vintage Description

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 was reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest.

Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% anticipated.

Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north.

The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

### Serving Idea

Paella.

### Cellaring Potential

Great vintage, drink now to 2014.

### Wine Description

Deep crimson in colour. The nose is lifted with sweet ripe raspberry, dusty plum, anise, clove spice and mace aromas. The lush, rich and concentrated palate is layered with velvety tannins and has excellent depth and balance with a long finish.

CA HENSCHKE & CO

PO Box 100 Keyneton SA 5353 T: +61 8 8564 8223 | F: +61 8 85648294 | E: info@henschke.com.au | W: www.henschke.com.au