HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 KEYNETON EUPHONIUM

GRAPE VARIETY
65% shiraz, 23% cabernet sauvignon, 9% cabernet franc and 3% merlot grapes grown in the Barossa (Eden Valley and Barossa Valley).

TECHNICAL DETAILS
Harvest Date: 9 March – 20 April | Alcohol: 14.5% | pH: 3.65 | Acidity: 6.2g/L

MATURATION
Matured in 20% new and 80% seasoned (71% French, 29% American) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION
Deep crimson with vibrant ruby hues. Lifted aromas of ripe blackberry, blackcurrant, cassis, Satsuma plum, blueberry, anise and violets with hints of black pepper and cedar. Rich and concentrated flavours of dark plum, blackberry and blackcurrant, with a pure, plush and focused mid-palate, bright, balanced acidity, and excellent length, carried by fine-grained, ripe tannins. One of the all-time great vintages of this wine.

BACKGROUND
Keyneton Euphonium is a beautiful composition of shiraz from up to 50-year-old vines growing in the Eden and Barossa Valleys, blended with cabernet sauvignon, cabernet franc and merlot from selected vineyards in both regions. The Barossa hills village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for the community, and home to the Henschke Family Brass Band and Henschke Winery. The Henschke Family Band was founded in 1888 by second-generation Paul Gotthard Henschke and later led by third-generation Paul Alfred Henschke, featuring wonderful wind instruments such as a B flat euphonium, cornet and E flat clarinet. The B flat euphonium was produced by the famous Zimmermann factory in Leipzig, Germany, in the late 19th century. The instruments were imported by musical entrepreneur, Carl Engel of Adelaide in the late 1800s and have been lovingly restored to remain in the care of the Henschke family.

VINTAGE DESCRIPTION
A moderately wet winter combined with average spring conditions meant that vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer lead to the potential for near-average yields. Late December became warm and dry and assured for healthy canopies with low disease pressure. The summer months of January and February were typically hot and dry but extreme heat periods were shorter than in recent memory, characterised instead by well above-average overnight temperatures. March and April provided the light and warmth which lead to full and balanced maturity being achieved across all grape varieties. All in all, the 2018 vintage will be considered a standout of this decade, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

ACCOLADES
2021 Barossa Wine Show – Silver Medal

CELLARING POTENTIAL
Exceptional vintage;
25+ years (from vintage).

REVIEWED March 2022

A PROUD MEMBER OF AUSTRALIA'S FIRST FAMILIES OF WINE

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