



# 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 regions).

### 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 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 the vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer led to the potential for near-average yields. Late December became warm and dry, ensuring healthy canopies with low disease pressure. The summer months of January and February were typically warm and dry, characterised by above-average overnight temperatures. March and April provided light and warmth which led to full and balanced maturity being achieved across all grape varieties. All in all, the 2018 vintage will be considered a standout of the 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



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AUSTRALIA'S  
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