

OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Exceptional vintage; 25+ years (from vintage).

REVIEWED October 2023

2021 KEYNETON EUPHONIUM

GRAPE VARIETY

63% shiraz, 29% cabernet sauvignon, 5% cabernet franc and 3% merlot grown in the Barossa (Eden Valley and Barossa Valley regions).

TECHNICAL DETAILS

Harvest Date: 1 March – 22 April | Alcohol: 14.5% | pH: 3.46 | Acidity: 6.54g/L

MATURATION

Matured in 11% new and 89% seasoned (82% French, 18% American) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Dark crimson with bright ruby hues. Fragrant aromas of blackberry, raspberry, plum, rhubarb and cassis are entwined with hints of sage, cooking spice, black pepper, anise and violets. An elegant palate opens with fresh cut plum and mulberry, leading into blackberry, bramble, cassis and bay leaf, balanced by bright acidity and an exceptionally long, fine tannin finish.

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, established 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

Average winter rainfall was followed by minor frost events in late September and spring rains in early October. Budburst was even with good fruitfulness although heat bursts in late November affected fruit set. Strong winds in early December caused some damage to the canopies but the fruit remained disease free. January was mild and dry with a short heat wave late January at veraison, followed by rainfall in early February. The lead up to vintage and conditions during ripening remained cool, cloudy and dry, with the fruit showing balanced acidity, excellent colour and flavour development.

ACCOLADES

Robert Parker Wine Advocate James 5uckling 92 points 95/100

