OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Excellent vintage; 25+ years (from vintage).

 $\textbf{REVIEWED} \ July \ 2021$

2017 KEYNETON EUPHONIUM

GRAPE VARIETY

62% shiraz, 24% cabernet sauvignon, 11% cabernet franc, 3% merlot grapes grown in the Barossa (Eden Valley and Barossa Valley).

TECHNICAL DETAILS

Harvest Date: 22 March – 12 May | Alcohol: 14.5% | pH: 3.53 | Acidity: 6.2g/L

MATURATION

Matured in 19% new and 81% seasoned French (85%) and American (15%) oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep garnet with pale garnet hues. Lifted aromas of red plum, mulberry, blackcurrant and black pepper, with supporting notes of thyme, bay leaf, charcuterie and cedary oak. A concentrated and powerful palate of mouth-watering ripe plum, blackberry and black and red currant, balanced by savoury white pepper, anise and tarragon, fresh and buoyant 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, merlot and cabernet franc 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 early settlers, and home to the Henschke Family Brass Band and Henschke winery. The Henschke Family Band was founded in 1888 by 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, a large brass wind instrument, 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 later start to picking and a mild period of ripening finished with the last grapes being picked in mid-May. A wet 2016 winter gave us a good foundation for our predominantly dry-grown vines on their own roots, and a cool, wet and fiercely windy spring followed, with a slightly higher spring rainfall than the Barossa Valley, which delayed flowering, though conditions during set meant that yields were at average levels. A mild summer with regular rainfall events followed, which allowed the grapes to reach full physiological maturity. The significant rainfall events largely missed our area and therefore we harvested the majority of our grapes in healthy condition. As always, careful hand picking in the vineyard and sorting of grapes as they were processed made sure that quality was not compromised.

