

## Henschke Henry's Seven Shiraz/Grenache/Viognier Eden Valley Australia 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2022

**GRAPE** Syrah/Blend

**GEOGRAPHY** Not Europe

**COUNTRY** Australia

**LARGER REGION** South Australia

**SMALLER REGION** Barossa

**SUB REGION** Eden Valley

### Rationale

Nothing says Australian wine like Shiraz. The luscious fruit, chocolatey oak and powerful tannins of this warming, hug-in-a-glass wine has played a crucial role in cementing Australia's global wine reputation. Amen. That said, while the country is renowned this full-bodied style, found mainly in warm South Australian regions like Barossa Valley, McLaren Vale and Langhorne Creek, it's a singular interpretation, as the grape thrives in an estimated four out of five wineries and in nearly all its 65 distinct winemaking regions. From spicy, medium-weight, cool-climate expressions to pluggable, Pinot-esque bottles, modern Aussie Shiraz comes in a multitude of shapes and sizes.

Henschke is one of Australia's leading winemakers and grape growers. Recognized for its rich heritage, innovative spirit and commitment to handcrafting exceptional wines for 150 years, the Henschke family's grape growing and winemaking tradition spans six generations. This Shiraz, Grenache, Mataro (Mourvedre), and Viognier blend is a tribute to Henry Evans who planted the first vineyard of seven acres at Keyneton in 1853. Following Henry's death in 1868, his widow Sarah exercised her temperance convictions by closing the winery and uprooting all the wine grapes. This blend celebrates the historical introduction of southern French and Spanish varieties to South Australia in those early pioneering days and reflects the history, religion, and culture of the Barossa. While husband Stephen oversees winemaking, Prue Henschke manages the 26 acres of vineyard, spanning from Eden Valley to Lenswood in the Adelaide Hills wine region.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Deep

**COLOR** Ruby

**RIM VARIATION** Purple  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Ripe, Jammy / Candied*

**BLUE FRUIT** Blueberry • Boysenberry *Condition: Ripe, Jammy / Candied*

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Ripe, Jammy / Candied*

**CITRUS FRUIT** Mandarin • Orange *Condition: Baked Part: Peel / Zest*

**STONE FRUIT** Apricot *Condition: Ripe, Baked*

**FLORAL** Violet • Rose *Condition: Fresh*

**GREEN VEGETABLE** Dark Leafy Greens • Arugula

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Cola Nut • Rhubarb

**HERBAL** Tea Leaf / Bergamot • Mint / Eucalyptus • Laurel / Bay Leaf

**OTHER SPICES** Black Pepper • Green Peppercorn • White Pepper • Chinese Five Spice

**ORGANIC EARTH** Turned Dirt / Potting Soil • Forest Floor

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Walnut • Chestnut • Almond / Marzipan