

Henschke

The Henschke Johann's Garden is an exquisite blend that pays homage to the early German pioneers of the Barossa Valley, delivering a symphony of rich, vibrant flavors and refined elegance.

HENSCHKE

EST 1868

94 Decanter



Alcohol :14,50 %

Composition: 77% Grenache, 19% Mataro, 4% Syrah

Johann's Garden 2018

Eden Valley, Australia

Region and Vineyards

Henschke Johann's Garden is sourced from the Barossa Valley, a region renowned for its diverse microclimates and rich soils. The vineyards are composed of **limestone soils**, which provide excellent drainage and contribute to the intensity and complexity of the fruit. The Barossa Valley's warm climate, coupled with the cool nights, allows for a slow ripening process, which preserves the grapes' natural acidity and enhances their aromatic profile.

The vineyards consist of low-yielding, old, gnarled, dry-grown bush and trellised vines. These vines, with their deep roots and limited water supply, produce small, concentrated berries with intense flavors.

Winemaking

The Johann's Garden is a blend of **77% Grenache, 19% Mataro, and 4% Shiraz**. Each variety is vinified separately to retain its unique characteristics. The winemaking process includes traditional open-top fermentation, a technique that enhances the extraction of flavors and tannins. After fermentation, the wine is matured for **8 months in seasoned French hogsheads**, allowing the components to integrate harmoniously while adding subtle oak nuances.

This careful vinification and aging process results in a wine that is rich, complex, and well-balanced, showcasing the best attributes of each grape variety. The 2018 vintage benefited from an excellent growing season, with moderate winter rainfall, ideal spring conditions, and a warm, dry summer, leading to fully mature and healthy grapes .

Tasting Notes

- **Color**: Deep crimson with garnet hues.
- **Aroma**: Lifted aromas of fresh Provencal herbs, black pepper, and anise, with notes of cherry, Satsuma plum, blackberry, mulberry compote, and blood orange zest.
- **Palate**: Rich and juicy with fleshy raspberry, ripe plum, and spiced berry compote, creating layers of texture with fine, grainy tannins and linear acidity for a balanced and elegantly long finish.

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Did you know?

Johann's Garden is named in tribute to the early German Silesian pioneers of the Barossa Valley, many of whom were named Johann. Their perseverance and hard work laid the foundations for the region's rich viticultural heritage. The name "Garden" reflects the traditional German term **weingarten** used by these settlers to describe their vineyards. This wine is a celebration of their enduring legacy and the rich cultural history of the Barossa Valley .

Wine Pairing Ideas

- **Herb-Crusted Lamb Chops**: The aromatic herbs and succulent lamb pair beautifully with the wine's rich fruit and spice notes.
- **Ratatouille Provençale**: The medley of vegetables and herbs enhances the wine's complex bouquet and juicy palate.
- **Duck Breast with Cherry Reduction**: The sweet and tangy cherry sauce complements the wine's berry flavors and balanced acidity.
- **Aged Manchego Cheese**: The nutty, slightly tangy flavors of Manchego cheese harmonize with the wine's fine tannins and long finish.

Decanter (DCT) : 94 Points (2018)

Smooth and effortless, comprising a seamless combination of wild, brambly berries, red earth, thyme and subtle spices. Generous but focused.

Wine Spectator (WS) : 92 Points (2018)

There's a wonderful density to the toothsome tannins, with concentrated flavors of maraschino cherry, cedar, dried raspberries, tobacco and dark chocolate, velvety and rich through the complex, detailed finish. Grenache, Mataro and Shiraz.

Wines & Spirits (W&S) : 92 Points (2018)

The Henschkes source this fruit from a collection of dry-grown parcels, focusing on limestone soils and vines that average 80 years old. The blend is 77 percent grenache, with mataro and shiraz, a clean and fragrant red that offers up its flavor density without weight. Strawberry, lemon and mint come together in a bright, lifted red for braised beef tripe.