



Henschke

From a vineyard planted in the 1860s, Hill of Grace 2019 offers rare emotional power, marrying blackberry depth, five-spice complexity and the poised elegance of old-vine Shiraz.

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Hill of Grace 2019

Eden Valley, Australia

Region and Vineyards

Hill of Grace comes from Eden Valley in South Australia, within the greater Barossa zone, yet its personality is cooler, more lifted and more aromatic than many Barossa Valley Shiraz wines. The vineyard sits near Keyneton at about **400 metres** elevation, around 4 km north-west of the Henschke winery, facing the historic Gnadenberg Lutheran Church that gives the wine its name. "Hill of Grace" is the English translation of Gnadenberg, a Silesian name carried to Australia by early settlers.

The site is one of Australia's most revered single vineyards. Shiraz vines were planted here around the 1860s by Nicolaus Stanitzki, with the oldest own-rooted vines now among the world's treasured survivors of pre-phylloxera genetic material. The soils are alluvial sandy loam over clay, with red-brown earth grading to deep silty loam, giving valuable moisture-holding capacity for **dry-grown ancient vines**. The vineyard is managed under organic and biodynamic practices, reinforcing its old-vine balance and low-yielding intensity.

Winemaking

Henschke Hill of Grace 2019 is made from **100% Shiraz**, sourced from the historic Hill of Grace Vineyard. The first single-vineyard Shiraz from this site was made by Cyril Henschke in 1958, establishing one of Australia's most collectible and terroir-driven red wines. Grapes are handpicked and vinified in traditional open-top concrete fermenters, a method that preserves texture, aromatic purity and the vineyard's naturally savoury detail.

The wine underwent full malolactic fermentation and was matured for **18 months in hogsheads** before blending and bottling. The 2019 maturation regime used 86% French and 14% American oak, with 33% new and 67% seasoned barrels. This careful oak handling frames rather than masks the fruit, allowing mulberry, blackberry, plum, sage, cedar and five-spice notes to unfold with polish. At 14.5% alcohol, with 0.5 g/L residual sugar and 5.6 g/L acidity, it is structurally dry, balanced and built for long ageing.

Alcohol :14,50 %

Composition: 100% Syrah



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Tasting Notes

- **Color:** Dark crimson with deep garnet hues, suggesting both youthful concentration and the first signs of graceful evolution.
- **Aroma:** Layered and intensely perfumed, opening with mulberry, blackberry and dark plum, followed by charcuterie, cedar, sage, five spice, anise and subtle savoury oak.
- **Palate:** Plush, velvety and precise, with plum, red currant, blackberry and anise carried by silky tannins. The finish is exceptionally long, elegant and finely detailed.

Did you know?

The oldest Hill of Grace Shiraz vines, known as "The Grandfathers," were planted around the 1860s and remain on their own roots. These rare vines are a living link to European vine heritage before phylloxera devastated many of the continent's vineyards in the late 19th century. Their tiny berries bring the wine its signature combination of **intensity, elegance and finesse**.

Wine Pairing Ideas

- **Slow-roasted lamb shoulder with rosemary and garlic:** The wine's dark fruit, sage and fine tannins echo the lamb's savoury richness while refreshing the palate.
- **Dry-aged ribeye with peppercorn jus:** Shiraz's blackberry depth, spice and polished structure make it a luxurious match for marbled beef.
- **Venison loin with blackberry sauce:** Game brings out the wine's charcuterie, cedar and five-spice notes, while the berry sauce mirrors its dark-fruit core.
- **Mushroom and black truffle risotto:** Earthy umami flavours highlight the wine's savoury complexity and soften its youthful tannic frame.



Robert Parker (RP) : 97 Points (2019)

The 2019 Hill of Grace Shiraz was picked earlier than the Mount Edelstone fruit, and it was picked on a single day, on March 8. This vineyard has more silt, and it brings out anise and five spice aromas in the wine. It ripens earlier than Mount Edelstone, is darker and more concentrated than the former and brings out the concentration of black fruit and fine tannins that the Eden Valley is so capable of. On the palate, the wine is super fragrant, elegant and fine, with bone broth and rose petals, peppercorns, crushed herbs, black cherry, raspberry pip, black tea and graphite. This is an eloquent wine, and it speaks of the evocatively beautiful place that is the Eden Valley. The tannins hold the fruit in a gentle way in the mouth. It is fine, such a fine expression—I must say, it's not at all what I expected of the 2019 vintage. It's a triumph of a wine. Super.



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Wine Enthusiast (WE) : 97 Points (2019)

The warm 2019 vintage wasn't lauded as Barossa's best, but Henschke, on its lofty Eden Valley perch, has emerged with a small but beautifully supple range of '19s. Leading the charge is Aus's most famous single vineyard. A nose of dusty, dried herbs and violets, bay leaf and tomato atop blackberry and blueberry fruit—with a lick of polished oak—opens. There's a slinkiness to the palate, thanks to the ultrafine, savory, ripe tannins, which make this an approachable Grace now, but one that can still go the distance, two or three decades at least. Cellar Selection



Decanter (DCT) : 97 Points (2019)

Brooding blackberry and blueberry, with pronounced black tea notes, set the statuesque tone. In the mouth a dense tannin fretwork contains the muscular wall of dark fruit. Over four days, subtle flavours and textures of plum sauce and pomegranate syrup, orange blossom and rosewater (bergamot?) emerge, while the spiciness amplifies, with pungent liquorice, sandalwood, allspice and meaty cracked black pepper. Impressive grip, freshness and precision.



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