

Henschke

From Barossa and the higher Eden Valley , this Syrah-Grenache-Mataro-Viognier blend marries sun-ripened fruit to cool-night lift, delivering vivid spice, sleek tannins and a distinctly Australian Rhône-inspired heartbeat.

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Est. 1868

94
WineEnthusiast



Alcohol :14,50 %

Composition: 72% Syrah, 13% Grenache, 12% Mataro, 3% Viognier

Henry's Seven 2020

Barossa Valley, Australia

Region and Vineyards

The fruit is drawn across **Barossa Valley** and the cooler, higher-elevation **Eden Valley**—two neighboring districts within the Mount Lofty Ranges. Vineyards sit roughly 275-500 m above sea level (898-1,640 ft), where warm, sunlit days are tempered by cool nights that slow ripening and preserve acidity. Soils are a mosaic: grey/brown clays and red-brown earth mingle with yellow sands and sandy loams over gravel and bedrock, encouraging fragrance, spice and supple structure in Rhône varieties.

Eden's altitude and airflow bring floral lift and tension, while Barossa Valley contributes generosity, darker fruit and mid-palate weight. The 2020 season yielded concentrated fruit at modest yields, and the blend's multi-parcel sourcing allows Henschke to balance ripe berry richness with savory detail and peppery definition year after year.

Winemaking

Varieties and proportions: **72% Shiraz, 13% Grenache, 12% Mataro, 3% Viognier**. The **viognier is co-fermented with shiraz** to heighten perfume and silkiness; grenache and mataro are fermented separately in traditional open-top concrete tanks, with full malolactic to round edges while retaining drive.

Maturation follows in **French oak hogsheads** for **10 months** (**~10% new**, remainder seasoned), aiming to frame fruit and spice rather than dominate. Key analytics: **14.5% vol**, **pH 3.58**, **TA 6.1 g/L**. The result is a poised, aromatic Barossa SGMV that emphasizes purity, texture and drinkability without sacrificing regional depth.

Tasting Notes

- **Color**: Deep garnet with violet hues, bright and youthful at the rim.
- **Aroma**: Ripe plum, raspberry and blueberry interlaced with blackberry, cracked black pepper, flowering herbs, tarragon and bay leaf.
- **Palate**: Juicy and supple with berry compote and dark plum; vibrant acidity and fine-grained tannins carry a long, pepper-laced finish with lingering mulberry and subtle spice.

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Did you know?

This blend commemorates **Henry Evans**, who planted **seven acres** at Keyneton in **1853** and quickly earned acclaim. After his death in 1868, his widow, Sarah, closed the winery and uprooted the vines—an arresting footnote in Barossa history.

Wine Pairing Ideas

- **Moroccan lamb tagine** - sweet-spiced sauce and stewed lamb amplify the wine's pepper, berry depth and savory herb complexity.
- **Smoked pork shoulder** - smoky fat and spice resonate with Barossa shiraz richness and mataro's earthy backbone.
- **Mushroom and rosemary risotto** - umami and herbs mirror the wine's bay-leaf, tarragon and pepper nuances.
- **Pepper-crusted tuna** - seared richness suits the silky texture; black pepper bridges fruit and savory notes.

Wine Enthusiast (WE) : 94 Points (2020)

In Henschke's renowned style, this is a luscious-yet-elegant and spice-filled bottling. Layers of aromas reveal themselves, from plump plum and black currant to cherry cola, bay leaf, green peppercorn, earthy spice and dusty rose. Full figured, it's sculpted with savory tannins, the fresh acidity propping up plush purple and black fruit

James Suckling (JS) : 92 Points (2020)

A blend of shiraz, grenache, mataro and viognier, this has a wealth of rich, darker-toned fruit, as well as raspberry, pepper and fragrant, foresty notes. The palate is supple, fleshy and flavorsome with such open-knit structure and an attractive mix of raspberries and blackberries.

Wine Spectator (WS) : 91 Points (2020)

Boasts bright, succulent raspberry, apricot and maraschino cherry flavors on a sleek frame, with white pepper, cedar and vanilla bean details. Reveals warm baking spice notes on the finish. Shiraz, Grenache, Mataro and Viognier.