



Henschke

The Hill of Grace by Henschke exemplifies the pinnacle of Australian winemaking, combining over 150 years of family tradition with exceptional vineyard management and winemaking expertise.

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Hill of Grace 2018

Eden Valley, Australia

Region and Vineyards

The Henschke Hill of Grace vineyard is located in the Eden Valley, a prestigious wine-growing region in South Australia. The vineyard's **elevation of 400 meters** provides an ideal microclimate, characterized by cool nights and warm, sunny days, which is perfect for the cultivation of high-quality Shiraz grapes. The soil composition of the vineyard consists of **alluvial sandy loam over clay**, which offers excellent drainage and moisture retention, crucial for the dry-grown vines. The vineyard, established in the **1860s by Nicolaus Stanitzki**, features some of the oldest Shiraz vines in the world, known as the "Grandfathers," which are over 150 years old.

This historic single vineyard is unique not only for its age but also for its location opposite a beautiful old Lutheran church, which inspired the vineyard's name, "Hill of Grace." The vineyard is managed using organic and biodynamic practices, ensuring the health of the vines and the quality of the grapes. The Henschke family has meticulously nurtured this vineyard for generations, making it a living testament to their dedication to sustainable viticulture and exceptional winemaking.

Winemaking

The Hill of Grace 2018 is made from **100% Shiraz**, with the grapes handpicked from the ancient vines. The winemaking process involves fermentation in **traditional open-top concrete fermentation tanks**, which allows for gentle extraction of flavors and tannins. The wine undergoes **full malolactic fermentation**, enhancing its complexity and texture. It is then aged for **18 months in 20% new and 80% seasoned French and American oak hogsheads**, which imparts subtle oak nuances without overpowering the fruit.

The meticulous aging process allows the wine to develop its signature depth and complexity, with layers of flavor unfolding over time. This vintage reflects the exceptional growing conditions of the 2018 season, which was marked by a moderately wet winter, mild spring, and warm, dry summer, resulting in pristinely healthy grapes and balanced maturity across all grape varieties.

Alcohol :14,50 %

Composition: 100% Syrah



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Tasting Notes

- **Color:** Deep ruby with garnet hues.
- **Aroma:** Ethereal and exotic aromas of blackberry and blood plum with five-spice notes including star anise, clove, fennel seed, cinnamon, and black pepper, with subtle hints of bay leaf and crushed flowering herbs.
- **Palate:** Plush, deep, and complex, with a core of supple blackberry and blueberry fruit laden with spice and pepper, beautifully balanced by fine acidity, resolving into a long and elegant finish of rolling, velvety tannins.

Did you know?

The Hill of Grace vineyard, established over 160 years ago, features some of the oldest Shiraz vines in the world, known as the "Grandfathers," planted in the **1860s by Nicolaus Stanitzki**. The vineyard's name, "Hill of Grace," is derived from the nearby Lutheran church and reflects the historical and cultural significance of this unique site. The vineyard is a living testament to the Henschke family's dedication to sustainable viticulture and exceptional winemaking practices.

Wine Pairing Ideas

- **Beef Wellington:** The rich, savory flavors of this classic dish complement the wine's deep fruit concentration and complex spice notes.
- **Venison Stew with Juniper Berries:** The gamey, robust flavors of venison are beautifully balanced by the wine's velvety tannins and spicy finish.
- **Duck à l'Orange:** The sweet and tangy orange sauce enhances the wine's vibrant acidity and dark fruit flavors.
- **Wild Mushroom Risotto:** The earthy, umami flavors of wild mushrooms pair perfectly with the wine's complex, layered palate.



James Suckling (JS) : 99 Points (2018)

A superb and harmonious Hill of Grace with wonderful complexity on the nose that keeps bringing you back to the glass. Minty blueberries, red berries and some blackberries. Heather and violets with beautifully integrated spices of peppercorn and five spice. Graphite, salt chocolate and cigar box, too. Intense, lush and concentrated. This is barely full-bodied but the concentration is simply effortless and the flavors grow on the palate. Super silky and svelte tannins glide through the even and cohesive palate. Persistent finish, lasting for more than two minutes. Let it breathe if you decide to open it now, but it will sleep well in your cellar, too.



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James Halliday (JH) : 99 Points (2018)

The 60th anniversary of what is widely considered Australia's finest single-vineyard wine. Sometimes you've got to pinch yourself and ponder what a lucky existence this wine hack stuff is, sitting here in the Henschke cellar door having just tasted 26 vintages of Hill of Grace spanning back to 1958. Grace by name, grace by nature, it is an elegant, beautiful wine, tannin-acid architecture on point, the fruit depth is just stunning, dotted with five-spice, sage, pepper, charcuterie, crushed quartz and the most lovely, kinetic tannin structure. Finishes with great sustain, harmony and grace. Voluminous and complex, with amazing fruit density and just a complete wine. A classic!



Robert Parker (RP) : 98 Points (2018)

The Hill of Grace vineyard, in Eden Valley, comprises 13 separate blocks, six of which feed into the Hill of Grace Shiraz. The oldest block (0.56 hectares), known as "Grandfathers," was planted around 1860. The other blocks were planted in 1910 (0.33 hectares), 1951 (1.08 hectares), 1952 (0.7 hectares), 1956 (0.88 hectares) and 1965 (0.57 hectares). The 2018 Hill of Grace Shiraz was matured in a combination of new (20%) and seasoned (80%) oak hogsheads (83% French, 17% American) for 18 months prior to blending and bottling. On the nose, the 2018 vintage assists this wine in speaking clearly of its regional location: raspberry and licorice, coal dust, black tea and tobacco leaf. There are inflections of black truffle and bone broth, which always seem to emerge, however the wine is brighter and more focused than I have seen. It offers a beautiful, svelte display of fruit and tannin, with all things in harmony in the mouth. This is very long, as we would expect from the pedigree of this wine and the vineyard. It is concentrated and intense, sinewy, elegant and powerful—a wine for the future generation.



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