



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Johann's Garden 2006

### Grape Variety

68% grenache, 17% mourvèdre and 15% shiraz grapes from selected vineyards growing in the Barossa Valley.

### Technical Details

*Harvest Date:* 22 March – 4 May | *Alcohol:* 15.5% | *pH:* 3.45 | *Acidity:* 6.4 g/L

### Maturation

Grenache, mourvedre and shiraz vinified separately. Matured in older French hogsheads for 12 months prior to blending and bottling.

### Background

Named as a tribute to the early Barossa Lutheran pioneers, many of whom carried the first name of Johann. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. Barossa growers traditionally referred to their vineyard as their garden. This blend is just one of those blessings. The traditions and culture have survived to this day including the winemaking techniques used in this grenache blend. It is produced from low-yielding, old, gnarled, dry-grown bush and trellised vines from selected vineyards.

### Vintage Description

The 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley and Adelaide Hills. After a late break in mid-June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties, such as riesling and shiraz, suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only a minor impact on the overall yield; however, yields in most varieties were down by 15–20%.

The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality, with only minor sunburn on exposed fruit.

Whites were nearly all picked by the end of March, an unusual situation.

Summary: Excellent to Exceptional white vintage with below average yields.

### Wine Description

Bright crimson in colour. Sweet ripe lifted spicy aromas of cherry plum, raspberry, rhubarb and anise. Hints of spicy nutmeg, clove and mace with smoky cedar nuances. The palate is rich and full with supple layered fleshy texture and ripe sweet plum/prune flavours; concentrated and complex with layers of velvety tannins, good balance, weight and length.

### Cellaring Potential

Very good vintage, drink now to 2011.

### Serving Idea

Potato & pea parathas.

CA HENSCHKE & CO

PO Box 100 Keyneton SA 5353 T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au