

HENSCHKE

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Exceptional Wines from Sustainable Vineyards



Growing Sustainable Vineyards

Stephen and Prue Henschke, fifth-generation winemaking family, are working toward sustainability in their vineyards using organic and biodynamic principles. By working with the local natural environment and nature's cycles, they are finding more natural alternatives to the energy-intensive fertilisers and pesticides to protect and enrich the land. Since 1990, the Decade of Landcare, Prue has used the benefits of mulching and compost to preserve soil moisture and in building the health of the soil. As testament to her dedication to these principles, she won the Advantage SA Sustainability award for the Barossa Region in 2010.

Balance has been restored to Henschke land with the replanting of original grasslands, woodlands and forests to 30% of the family's total landholdings. In the vineyards, Prue's work includes an inspiring 'nursery program' on Mount Edelstone and Hill of Grace commenced in 1986 to identify the best of the centenarian vines, with descendants planted to preserve this precious genetic heritage.

Accolades continue to flow and in November 2010, Henschke was named 2011 Winery of the Year at the inaugural The Age/Sydney Morning Herald Good Wine Guide awards. As recently as May 2011, Prue was honoured at the 2011 InStyle and Audi Women of Style Awards, winning the 'Environment' category. Of her award, Kerrie McCallum, editor of InStyle, said, "Prue's methods and dedication to creating a better environment make her a true ambassador of style. For the past 20 years, she has worked to make the Henschke vineyards more sustainable whilst continuing to produce great wines recognised the world over. This win is testament to her tireless efforts in protecting the land for the next generation."

As a follow up, in July 2011 Henschke was inducted into the Family Business Association of Australia (SA) Hall of Fame to celebrate the contribution the family has made to South Australia.

They are foundation members of Australia's First Families of Wine, a unique initiative to showcase Australia's heritage, passion and winemaking skill to the world. Australia has some of the oldest surviving winemaking families now moving into their sixth generation, and some of the oldest vineyards in the world, with vines over 100 years old, from own-rooted pre-phylloxera plantings, growing on the oldest soils in the world, over 500 million years old.

Organics and Biodynamics

The grapevine is an extraordinary plant. The winegrape cultivars we recognise today reflect a wide range of climate adaptability - grenache loves the heat and pinot noir produces its exotic flavours in a cooler temperate climate. To produce the vivid varietal flavours, the vines need healthy soils to survive by buffering them against the extremes of summer.

Along with the minerals and water making up the physical part of the soil, organic matter and soil microbial activity are major players in the health of the soil and both are at risk from excessive cultivation and high levels of fertiliser. The inclusion of biodynamic principles in our vineyard management gives a twofold benefit - replacement of inorganic fertilisers with compost and the end of using herbicides. It incorporates the cyclic nature of our farm - from the manure of the cows and the eggshells from the chooks, to the recycling of our grape marc to produce compost, which in turn produces great wine.

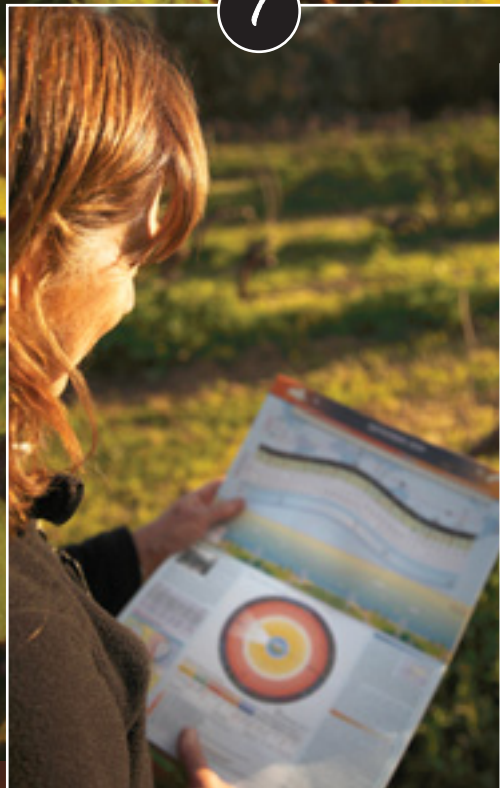
The influence of the moon cycles has always been a familiar feature - Hill of Grace is always picked just before the full moon of Easter and Mount Edelstone a week or so after. Throw in nectar providing local native plants to help with pest and disease control and we have a garden of earthly delights - a food chain that replaces pest control.

The next few pages take you through the steps of making the biodynamic preparations, putting them out in the vineyard at the best times of the season, usually when the humidity builds up on a descending moon roughly on a monthly basis. Application of compost is on a three-yearly cycle and the covering of Triticale wheat straw mulch holds in the soil moisture and helps soil microbes, worms and fungi work the compost into the soil.

We see the nourishing of our land as a tool to connect between healthy soils and healthy people. We want to tread as lightly as possible on our land, land that is our home, our peace, our nourishment, pleasure and future.

Prue Henschke





Biodynamics Astro Calendar showing the phases of the moon and planets.

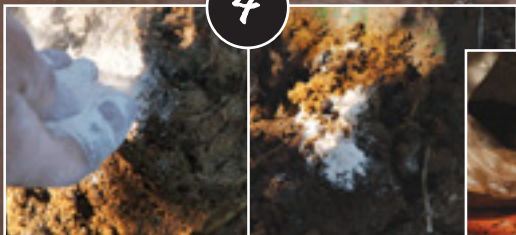


Cow manure collection from cow paddocks at Eden Valley.



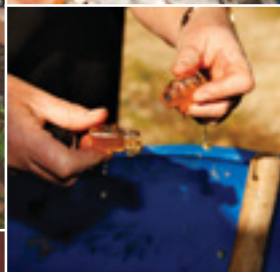
Eggshells collected from our own hens.

4



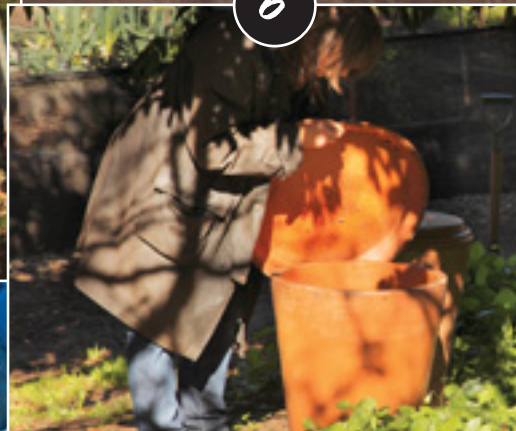
Cow pot pit, made in an old barrel cut in half, buried in the ground and filled with aerated cow manure and ground eggshells.

5



Preparations 502, 503, 504, 505 and 506 packed into Horn Manure balls and inserted into cow manure plus Valerian root stirred for 1 hour and poured over pit contents.

6



Glazed pottery pots used for storage of composted cow manure.

7



8



Flowform for aeration of Combined Cow Preparation, 500-Composted Cow Poo, Horn Manure, Horn Clay and 508 (Casuarina Brew).

Spraying of 500 after 3pm with Red Beetle tank behind quad bike, on a descending moon.

9



Spraying of 501 at dawn.



10



Compost heap construction – straw base with aeration frame, layers of carbohydrate material (grape stalks), fresh cow manure, nitrogenous material (grapeskins), lime and rock dust covered with a layer of straw and finished off with preparations in Horn Manure balls and sprinkled with vortex-stirred Valerian.

6–8 week fermentation and turned for further fermentation and breakdown/humus formation for 8 – 12 months.

11



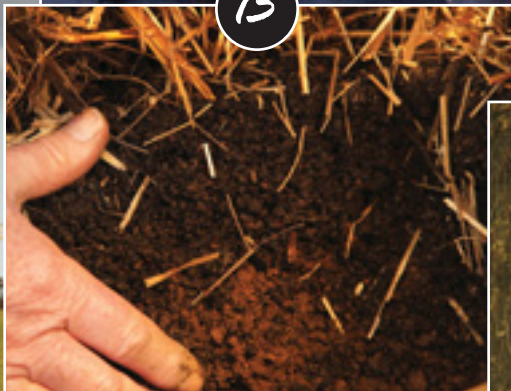
Application of compost underrvine at 100m³/ha using compost spreader and covered with straw mulch.

12



Use of permanent swards of native Wallaby grasses and other grasses (perennial rye and cocksfoot) to protect and build up organic matter in mid-row soil.

13



Worms help break down the compost.



Casuarina stems for 508 compost tea



*Use of native nectar providing plants in and around vineyard to feed beneficial insects for predation on pests such as Light Brown Apple Moth. Sweet Bursaria (*Bursaria spinosa*) planted at ends of rows and Lomandra in the row – all part of Ecosystem Services system in the vineyard.*

WINES GROWN BIODYNAMICALLY

JOSEPH HILL GEWÜRZTRAMINER
LENSWOOD CROFT CHARDONNAY
LENSWOOD GREEN'S HILL RIESLING
LENSWOOD BLANC DE NOIR
LENSWOOD ABBOTTS PRAYER
MOUNT EDELSTONE SHIRAZ
CYRIL HENSCHKE CABERNET SAUVIGNON
HILL OF ROSES
HILL OF GRACE
LENSWOOD GILES PINOT NOIR



HENSCHKE



CELLAR DOOR AND WINERY

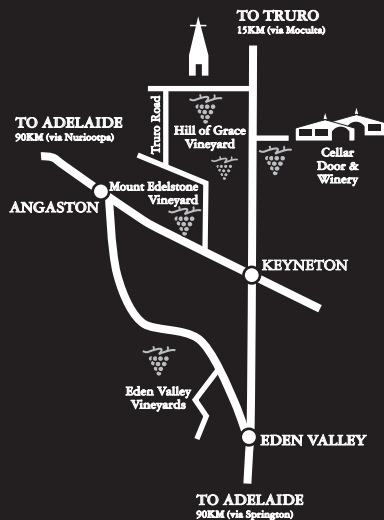
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OPENING TIMES

Monday to Friday 9am - 4.30pm
Saturday 9am - 12 noon
Public Holidays 10am - 3pm
Closed Sunday, New Year's Day
Good Friday and Christmas Day

EDEN VALLEY VINEYARDS



ADELAIDE HILLS VINEYARD

