

HENSCHKE



THE

Barossa Legacy

COLLECTION





THE
Barossa Legacy
COLLECTION

2026 PEGGY'S HILL RIESLING

Kingfish crudo tartlet, crème fraîche, finger lime, black sesame

2024 JOHANN'S GARDEN GRENACHE MATARO

Confit chicken, leek and foie gras terrine, preserved fig compote, hazelnut vinaigrette

2023 | 2016 | 2009

KEYNETON EUPHONIUM SHIRAZ CABERNET SAUVIGNON

Wagin Duck breast, pumpkin, five-spice, jus

2023 MARBLE ANGEL CABERNET SAUVIGNON

2023 TAPPA PASS SHIRAZ

Margaret River Wagyu, shallot, celeriac, jus

2024 NOBLE SEMILLON

Crème caramel, candied orange, macerated currants

Cool

THURSDAY, 27 AUGUST 2026

MENU CURATED BY GROUP EXECUTIVE CHEF KIM BRENNAN



@henschkewine



@henschke

#henschkethebarossalegacycollection

#henschkemuseummandrare