

HENSCHKE



PRODUCER PROFILE

Estate owned by: Stephen and Prue Henschke

Winemaker: Stephen Henschke, Johann Henschke

Total acreage under vine: 260

Estate founded: 1868

Region: South Australia

Country: Australia

Henschke Julius Riesling 2018

WINE DESCRIPTION

Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s from the vineyard areas of Eden Valley, Keyneton and Springton in the Eden Valley wine region. This region provides ideal ripening conditions for the riesling grape and has a unique track record of exceptional ageing potential for the variety. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. The wine is named after ancestor Julius Henschke, a highly acclaimed artist and sculptor.

A moderately wet winter combined with average spring conditions meant that vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer lead to the potential for near-average yields. Late December became warm and dry and assured for healthy canopies with low disease pressure. All in all, the 2018 vintage will be considered a standout of this decade.

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters

TASTING NOTES

Pale straw with green hues. Fragrant and focussed aromas of lime juice, lime blossom and kaffir lime leaf, with hints of grapefruit zest and green peppercorn. Pure and delicate flavours of lime juice, lemon and pink grapefruit are entwined with fine lime acidity and river pebble minerality, creating a textural mouthfeel and a subtle textured finish.

FOOD PAIRING

Crumbed King George Whiting, yoghurt tartare, herb salad

VINEYARD & PRODUCTION INFO

Vineyard name:	Eden Valley Vineyard
Soil composition:	Sandy loam over gravel and bedrock with patches of clay
Elevation:	1,640 feet
First vintage of this wine:	1994
Average Wine Age:	50 years

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	none
Fining agent:	Animal based

ANALYTICAL DATA

Alcohol:	11.5%
pH level:	3
Residual sugar:	3 g/L
Acidity:	6.6 g/L