

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 2019

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.

Vintage 2019 shaped up to be a challenging one, with below-average yields, however the quality was very high. A dry winter, spring and summer with warmer than average temperatures in January and February lead to the early onset of vintage. For 2019, Riesling is a standout.

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

TASTING NOTES

Pale straw with lime green hues. Lifted and fragrant aromas of citrus florals, frangipani, finger lime and kaffir lime leaf, with hints of bath salts and green peppercorn. Excellent flavor intensity showing concentrated citrus flavors of lime juice and Meyer lemon, supported by minerality and crispness for an incredibly long and dry finish.

FOOD PAIRING

Crumbed King George Whiting, yoghurt tartare, herb salad

VINEYARD & PRODUCTION INFO

Production area/appellation:	Eden Valley
Soil composition:	Sandy loam over gravel and bedrock with patches of clay
Elevation:	1,640 feet
Harvest time:	March 5-14, 2019
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:	2.98
Acidity:	7.2 g/L