



HENSCHKE

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CELLARING POTENTIAL

Great vintage;
drink now.

REVIEWED May 2025

2025 PRUE'S VERJUS

GRAPE VARIETY

50% semillon, 38% grenache and 12% counoise grown on Henschke estate vineyards in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 12 February | Alcohol: 0% | pH: 2.54 | Acidity: 15.85 g/L

MATURATION

The grapes are handpicked at veraison (the onset of colouring in grapes) when they are starting to develop flavour but still have high acidity, and sugars are only around 10%. After pressing, the juice is cold settled and sterile filtered into the bottle.

DESCRIPTION

Clear with pale green hues. Lively aromas of lemon blossom, white peach, finger lime, lemongrass, lime leaf and pepperberry. The palate is vibrant and crisp with concentrated citrus flavours, apple-like acidity and hints of nettle and guava on the finish.

BACKGROUND

Prue's Verjus is a crisp and zesty, freshly pressed grape juice made from a premium selection of unfermented green Eden Valley grapes, meaning that it is free from alcohol. Semillon enhances the aromatic quality and food-friendly flavours of the verjus, while grenache and counoise contribute textural complexity.

This wonderful grapey condiment is perfect for a refreshing non-alcoholic spritzer made with equal parts verjus and sparkling water, garnished with lemon, lime and mint. Verjus can also be used as a vibrant addition to salad dressings, for deglazing pans after cooking light meats such as chicken, and is excellent for poaching. Try splashing verjus over fresh fruit instead of lemon juice to prevent discolouration. With bottle ageing, its colour and flavours intensify, just like a wine.

After opening, refrigerate and consume within 2 months.

VINTAGE DESCRIPTION

The 2025 growing season began under continued dry conditions, with below-average winter rainfall failing to replenish soil moisture. Unseasonably warm late-winter weather caused an early budburst, followed by a devastating frost event in mid-September that caused widespread damage across much of south-eastern Australia. Remarkably, vine recovery exceeded expectations, with fruitful secondary buds forming bunches on new shoots. Supplementary irrigation was required to maintain vine health throughout winter, spring and summer. Although yields were expected to be low, they surpassed conservative estimates. Like spring, summer also arrived early, with a warming trend from mid-November laying the foundation for one of the hottest and driest seasons in living memory. Fortunately, early February saw only short bursts of heat. A return to high temperatures in early March accelerated ripening in red varieties, with three-quarters of vineyards picked in just three weeks. Harvest concluded in mid-April, the earliest on record.



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C A HENSCHKE & CO PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223 E INFO@HENSCHKE.COM.AU HENSCHKE.COM.AU