

# HENSCHKE

### Exceptional wines from outstanding vineyards



# Cellaring Potential Exceptional vintage,

20+ years (from vintage).

# **Julius Riesling 2002**

## **Grape Variety**

100% riesling grown in Eden Valley.

#### **Technical Details**

Harvest Date: 28 March-26 April | Alcohol: 13% | pH: 2.85 | Acidity: 7.2g/L

#### **Maturation**

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit character.

# **Background**

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 Description**

The 2002 vintage goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy - like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected by crop reductions, leaving less than 20% in some varieties. In addition, the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by a warm, dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

# **Wine Description**

Green-gold in colour. Lifted floral aromas of citrus blossom and grapefruit are complemented by hints of stone-fruits, lime zest, marmalade and clove. The wine is youthful for its age, with a vibrant and zesty palate that is beautifully balanced between fruit and acid with crunchy acidity rolling through for a long, crisp, minerally finish.

Reviewed October 2011