



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2012 HILL OF PEACE

GRAPE VARIETY

100% semillon planted by fourth-generation Louis Henschke in 1952 on the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 28 February | Alcohol: 12% | pH: 3.12 | Acidity: 6.67g/L

MATURATION

41% aged in seasoned 225L French oak barriques for 10 months, while the remaining 59% was aged in tank. Bottle aged in the Henschke cellar prior to release in order to weave the aged complexities into the wine.

WINE DESCRIPTION

Pale gold with green hues. Vibrant aromas of lemon verbena, orange blossom, white peach and apple pie, interwoven with the richness of honey on buttered toast, lanolin, beeswax and lime brûlée. The palate is elegant with lemon curd and ripe citrus, combined with creamy white chocolate and toasted cashew, layers of soft texture and fine sherbert-like acidity for a salivating finish.

BACKGROUND

Hill of Peace is named as a tribute to the early Barossa Silesian community who settled at historic Parrot Hill in the Eden Valley. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed have rejoiced in the riches of those prudent efforts. This wine is just one of those blessings. The semillon vineyard lies across from the Gnadenberg 'Hill of Grace' church and cemetery. This wine is produced from low-yielding, dry-grown semillon vines planted in 1952 by fourth-generation grower Louis Henschke, on shallow red-brown earths in the Hill of Grace Vineyard. The quality of the fruit has produced a single-vineyard wine since 2012 with unique site expression, carefully matured in French oak before its limited release.

VINTAGE DESCRIPTION

The La Niña pattern weakened in the lead-up to the 2012 vintage, resulting in below-average winter and spring rainfall. Spring was mild with few frost events, however flowering and fruit set were affected by wet, drizzly weather, leading to average yields. Summer was mild, providing slow ripening, with white wines showing delightful aromatics, purity, intensity, excellent acidity and length of flavour.

DRINKING WINDOW

Exceptional vintage;
drink now - 2035+

REVIEWED June 2024