



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2026 PRUE'S VERJUS

### GRAPE VARIETY

63% riesling, 36% semillon and 1% grenache grown on Henschke Estate Vineyards in the Eden Valley wine region, managed with organic and biodynamic practices.

### TECHNICAL DETAILS

Harvest Date: 24–26 February | Alcohol: 0% | pH: 2.44 | Acidity: 18.75 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

Pale gold with green hues. Fragrant aromas of lemon blossom, citrus zest and fresh lime are complemented by white peach, Granny Smith apple and yellow grapefruit. An intense citrus palate is layered with lemongrass and guava, supported by crisp, mineral acidity for a refreshing 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. The riesling and semillon enhance the aromatic quality and food-friendly flavours of the verjus, while grenache contributes 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 discoloration. With bottle ageing, its colour and flavours intensify, just like a wine.

After opening, refrigerate and consume within 2 months.

### VINTAGE DESCRIPTION

The lead up to the 2026 season was shaped by below average rainfall with a warm spring resulting in even budburst and strong early shoot growth. Above-average rainfall through late October and November sustained vine growth, although a severe frost event on 12 November caused some damage across the region. A cooler end to spring delayed flowering by one to two weeks later than average, avoiding the earlier frost event and much of the late spring rainfall. A mild, dry start to summer saw two weeks of 40°C heatwaves during January, however careful vineyard management protected the fruit through the extreme conditions. Eden Valley received two significant rain events in the lead up to harvest, with more than 90mm of rain falling between 28 February and 11 March, resulting in some berry split. Fortunately, the warmer weather that followed caused the split berries to shrivel, allowing them to be optically sorted at the winery. Vintage began in late February, delivering moderate yields of very good quality with excellent varietal expression.

### CELLARING POTENTIAL

Exceptional vintage;  
drink now.

REVIEWED April 2026