



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2026 JULIUS

GRAPE VARIETY

100% riesling grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices, as well as selected high-quality vineyards in the Eden Valley wine region.

TECHNICAL DETAILS

Harvest Date: 16 – 19 March | Alcohol: 11.7% | pH: 2.96 | Acidity: 7.35g/L

MATURATION

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

WINE DESCRIPTION

Pale gold with green hues. Intensely perfumed aromas of orange blossom, jasmine and frangipani are entwined with lime zest, lemon, finger lime, pink grapefruit and nectarine. The palate shows a bright core of fresh citrus, layered with white peach and Granny Smith apple, driven by fine mineral acidity leading to a balanced finish of exceptional length.

BACKGROUND

Fourth-generation winemaker, Cyril developed the Henschke reputation for premium Eden Valley riesling from 1961. This region provides ideal ripening conditions for riesling and a unique track record of exceptional ageing potential. The Henschke Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. Since 1992, this wine has been named as a tribute to ancestor Albert Julius Henschke (1888-1955), a highly acclaimed craftsman, artist and sculptor. Julius was recognised for his ornate headstones and angel sculptures at the Gnadenberg Cemetery, as well as his most celebrated work, the inspiring National War Memorial on North Terrace in Adelaide.

VINTAGE DESCRIPTION

The lead up to the 2026 season was shaped by below-average rainfall, while a warm spring resulted 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 affected vineyards 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 the mild weather that followed providing a long, slow ripening period, helping to achieve optimal flavour development, fruit concentration and balanced acidity. Vintage began in late February, delivering moderate yields of excellent quality and varietal expression.

CELLARING POTENTIAL

Exceptional vintage;
25+ years (from vintage).

REVIEWED July 2026