



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2012 THE ROSE GROWER

GRAPE VARIETY

89% nebbiolo and 11% barbera grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 20 April | Alcohol: 13% | pH: 3.7 | Acidity: 6.59g/L

MATURATION

The nebbiolo was traditionally co-fermented with barbera for added complexity, then matured in seasoned French oak hogsheads for 12 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Pale garnet with tawny hues. Perfumed aromas of rose petal and maraschino cherry are entwined with anise, mace, pink peppercorn and turned earth. The palate is complex yet balanced, with cranberry, rhubarb, orange peel and dried oregano, framed by bright acidity and supple, savoury tannins delivering a long, textural finish.

BACKGROUND

Stephen and Prue Henschke added to Cyril's original 1960s plantings on the Henschke Eden Valley Vineyard to trial newly introduced varieties to Australia: nebbiolo, barbera, tempranillo and graciano. The nebbiolo vines were planted in 2003 on rocky soils on an elevated, north-facing slope at the source of the North Para River, at the top of the range overlooking the village of Eden Valley. First produced in 2010, this wine is named after the Roesler family who managed the property, as a dairy for generations. In the German language, Roesler is an occupational name for a rose grower.

VINTAGE DESCRIPTION

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below-average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet, drizzly weather in mid to late November, leading to average yields. Summer was also surprisingly mild with below-average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided slow ripening which allowed for intense fruit flavours, high colour, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the vines, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and excellent maturities in the red varieties. Yields were average with exceptional overall quality.

DRINKING WINDOW

Excellent vintage;
drink now to 2030+.

REVIEWED May 2026



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