



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2007 JOSEPH HILL

GRAPE VARIETY

100% gewürztraminer grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 26 February | Alcohol: 13% | pH: 3.13 | Acidity: 7.2g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium gold with green hues. Intense, perfumed aromas of lychee, Turkish delight and musk are entwined with fresh dill, marjoram and lemon balm. The palate is textural and plush, offering candied ginger, honeyed fig and salted caramel, framed by bright acidity carrying through to a long, lifted finish.

BACKGROUND

The traminer grape originated in the Tramin region of the north-east of Italy and has been grown for centuries in France and Germany. The German prefix gewürz, meaning spicy, is used when the wine exhibits an aromatic spicy character. The altitude, cool climate and deep loam soils of Eden Valley provide excellent conditions for this variety. The gewürztraminer vineyard is planted on well-drained deep sandy loam and silt. It is named in tribute to Joseph Hill Thyer who planted the first vines on this property in the early 1900s.

VINTAGE DESCRIPTION

The 2007 vintage shaped up to be another high-quality year but with significantly reduced yields in Eden Valley. The drought of 2006 was one of the worst on record. Rainfall was low over winter at only 90mm compared with the average of 200mm, making it extremely dry in the lead-up to flowering. There was significant spring frost damage, with a yield loss of 20–25%, compounded by drought and lack of subsoil moisture. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front brought good rains to agricultural areas of South Australia, with flooding further north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which refreshed the vine canopy and assisted ripening. February was recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase.

DRINKING WINDOW

Excellent vintage;
drink now to 2030+.

REVIEWED May 2026