



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2005 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: 31 March – 14 April | Alcohol: 13% | pH: 2.89 | Acidity: 7.5g/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

Pale lemon with gold hues. Lifted aromas of white florals are interlaced with nectarine, grapefruit and candied citrus peel, with underlying notes of chamomile and orange marmalade. The palate is rich and textural, with lime zest, lemon curd, white peach, bush honey and toasted brioche, harmoniously balanced by lively acidity, excellent depth and a persistent finish.

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

Vintage 2005 was early, warm and fast, delivering fantastic quality with good yields. Above average winter rains led into a beautiful spring, with early November frosts but good flowering conditions in late November and early December. Summer was wet and wild, with weekly thunderstorms that helped maintain good subsoil moisture. Rain in January was followed by a dry February, and dry weather continued through autumn. Warmer than usual autumnal conditions caused an early, compact harvest of above average yields. A late Indian summer lasted into May, well after all fruit was harvested, with maturity, flavour and colour not seen since the 2002 vintage. The 2005 vintage will be remembered as one of the best on record.

DRINKING WINDOW

Exceptional vintage;
drink now to 2035+.

REVIEWED May 2026