



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2018 CORALINGA SAUVIGNON BLANC

GRAPE VARIETY

100% sauvignon blanc grapes from vines which are managed using biodynamic principles grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 6 - 19 March | Alcohol: 13% | pH: 3.18 | Acidity: 6.41g/L

MATURATION

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

WINE DESCRIPTION

Pale straw with lime-green hues. Fragrant and enticing aromas of gooseberry, stone-fruit and poached pear with herbal nuances of tarragon, flowering lemon thyme and blackcurrant leaf. The intensely fruited palate presents citrus, white currant, gooseberry and passionfruit flavours, while powerful lime zest acidity and river pebble minerality provide texture, balance and length, for a fine, clean finish.

BACKGROUND

This sauvignon blanc is a tribute to the historic Coralinga homestead and apple orchard that was destroyed by bushfires in the early 1900s. The homestead was situated close to the Henschke Lenswood property in the heart of the southern Mount Lofty Ranges. At 550m, Lenswood has higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity, and still enough sunshine to fully ripen the grapes. The exotic aromatic qualities of the sauvignon blanc reflect the exceptional site of this vineyard and the suitability of the variety to the cool climate of the Adelaide Hills region.

VINTAGE DESCRIPTION

After a typical wet and cold winter, spring brought particularly mild and unstable weather to Lenswood with fogs, rain and numerous hail events, fortunately with no resulting damage. These cold hail blasts delayed flowering, and due to an early Harvest Moon, the growing season became quite compressed, requiring more work in the vineyard with shoot thinning and foliage lifting. A long, dry mild spell from Christmas to Easter provided ideal ripening conditions; allowing tannins to mature, acids to moderate and depth of flavour to develop. Fruit quality across the board was outstanding, the whites in particular for their purity and balance, which really defined the season after some challenging early conditions. 2018 was a fantastic year for Lenswood, with high natural acidities and excellent varietal character.

CELLARING POTENTIAL

Excellent vintage,
10+ years (from vintage).

REVIEWED November 2018