



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2019 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: 4 - 13 March | Alcohol: 13% | pH: 3.06 | Acidity: 7.38g/L

### MATURATION

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

### WINE DESCRIPTION

Pale gold with green hues. A floral bouquet of citrus blossom, sweet pea, flowering thyme and dried herbs lead to aromas of passionfruit, white currant, gooseberry and grapefruit zest. Concentrated flavours of tropical fruits, white currant and zesty citrus are complemented by savoury minerality and fine acidity for a long, crisp 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

Vintage 2019 provided generally good growing conditions for the Adelaide Hills, with three notable events: the coldest September on record, the wettest November since 2005 and a mini heat wave on the cusp of January/February that the Adelaide Hills rode out extremely well due to good canopy cover. A rapid progression in berry maturation was kickstarted by the Harvest Moon falling right on the spring Equinox, with all varieties ripening at the same time. Hand-harvesting was done in three weeks, bookended by the early sparkling and late red varieties. Yields were down by 20-50 due to 'hen and chicken' (berries of different sizes) from the cold, wet period during flowering, however quality was exceedingly good in both white and red varieties as a result of better ripening conditions.

### CELLARING POTENTIAL

Excellent vintage,  
10+ years (from vintage).

REVIEWED June 2019