



HENSCHKE

150 YEARS OF FAMILY WINEMAKING

2016 CORALINGA SAUVIGNON BLANC



GRAPE VARIETY

100% sauvignon blanc grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 4 - 17 March | Alcohol: 13% | pH: 3.17 | Acidity: 5.37g/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 citrus blossom, passionfruit, guava and white currant with herbaceous notes of blackcurrant leaf, dried tarragon, and highlights of tropical fruits and gooseberry. A delicate, fine and pure palate with delicious flavours of white and black currants, guava and dried herbs; crisp acidity and wet pebble minerality lead to a long, clean finish with a hint of lemongrass.

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 this variety to the cool climate of the Adelaide Hills region.

VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

CELLARING POTENTIAL

Excellent vintage,
5+ years (from vintage).

REVIEWED January 2017