

HENSCHKE

Exceptional wines from outstanding vineyards

HENSCHKE Eleanor's Cottage Sauvignon Blanc Semillon

Cellaring Potential Exceptional vintage, 5+ years (from vintage).

Eleanor's Cottage Sauvignon Blanc Semillon 2012

Grape Variety

A blend of 51% sauvignon blanc (38% from the Henschke Lenswood vineyard in the Adelaide Hills, 13% from Henschke's Eden Valley vineyard) and 49% semillon also from the Eden Valley vineyard.

Technical Details

Harvest Date: 23 February-20 March | Alcohol: 12.5% | pH: 3.25 | Acidity: 6.6g/L

Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fragrant fruit character.

Background

The Henschke Eden Valley vineyard was originally established on the top of a range overlooking Eden Valley, a property pioneered and managed by George Crossman Thyer. In 1848 he married Eleanor Hill, after whom this wine is named, and their original cottage still exists today.

Vintage Description

In Eden Valley the La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall, with the driest July since 2003. Spring was mild with few frosts; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to average yields.

The beginning of the Adelaide Hills 2012 vintage also saw below average rainfall through a cold winter season and a mild spring, with below average rainfall resulting in an early budburst. Flowering and fruit set were affected by persistent early morning fogs and drizzly weather, which led to a reduction in crop with smaller bunches.

Summer in both regions was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two heat events, at New Year and at the end of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well to the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild though March, warming into an Indian summer in April, providing a long window of picking, finishing at the Lenswood vineyard on April 20.

Wine Description

Pale straw with a green hue. Lifted floral aromas of perfumed flowers, gooseberries and tropical fruits with underlying hints of clover and lemon blossom. Sweet, juicy citrus and tropical fruits provide layers of flavour with crisp, balanced acidity, texture and length for a delicious finish.

Reviewed June 2012