



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Eleanor's Cottage Semillon Sauvignon Blanc 2011

### Grape Variety

A blend of 60% semillon grapes from Henschke's Eden Valley vineyard and 40% sauvignon blanc from the Henschke Lenswood vineyard in the Adelaide Hills.

### Technical Details

Harvest Date: 22-30 March | Alcohol: 11.5% | pH: 3.03 | Acidity: 6.8g/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

The lead-up to the 2011 vintage was very different to past seasons. A strong La Niña event dominated the weather pattern, bringing a wetter than average winter and the coldest for 13 years. The drought was broken across the country with floods in the eastern states and a return to high river levels and full dams. The wettest spring was recorded, with the coldest average spring temperatures since 2005. Vine growth was extremely vigorous due to high soil moisture levels and regular thunderstorm activity. The wettest December day ever was recorded on December 7. Summer was generally mild, with one rainfall event mid-January and three days in the 40s at the end of January. The spin-off from Cyclone Yasi and monsoonal activity in the north and west brought more unseasonal weather across the southern regions of the country. Weather conditions encouraged the spread of powdery mildew and downy mildew, with the highest levels of disease experienced since 1992/93. There was also a return of plague locusts through the region, causing damage in the more isolated vineyards. Veraison began in mid-February, heralding a late beginning to the harvest. Thunderstorm activity continued through February with mild temperatures causing a nervous anticipation to the impending vintage. Rain, high humidity and mild temperatures continued through March, making it one of the wettest since 1974. This affected the ripening but allowed for early flavour development and maintained acidity. The humid, wet conditions encouraged the growth of botrytis, making hand-selected fruit essential. Despite the difficult conditions, the flavour in the Eden Valley whites was incredible and this quality was also seen in the Adelaide Hills with riesling and sauvignon blanc.

### Wine Description

Pale straw with a green hue. Lifted fragrant aromas of lemon zest, melon and stone-fruits with gooseberry and tropical nuances. The focused palate of tropical fruits is complimented by delicate layers of citrus and stone-fruits with a long, crisp finish.

Reviewed September 2011



### Cellaring Potential

Great vintage,  
5+ years.