

150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Excellent vintage, 20+ years (from vintage).

REVIEWED August 2015

2016 GREEN'S HILL RIESLING

GRAPE VARIETY

100% riesling grown organically and biodynamically on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 10 - 12 March | Alcohol: 12.5% | pH: 3.04 | Acidity: 6.23g/L

MATURATION

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

WINE DESCRIPTION

Pale straw with lime green hues. A bouquet of delicate white flowers and aromatic citrus blossom leads to zesty lemon and grapefruit, with slatey mineral notes. The palate is powerful with lively lime, mandarin and lemon sherbet, and a great mid-palate drive of fine acidity and minerality, finishing long, pure and dry.

BACKGROUND

Fifth-generation winemakers Stephen and Prue Henschke established their Lenswood vineyard in the Adelaide Hills in 1981. At 550m, the Lenswood vineyards offer not only magnificent views over the traditional vine country but also 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 riesling vineyard is planted on a perfect west facing slope on loam soil containing shale fragments. It was so named as it overlooks the apple orchards operated by the Green family since 1893.

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.

ACCOLADES

2016 Adelaide Hills Wine Show - Bronze Medal

