HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2015 GREEN'S HILL

GRAPE VARIETY

100% riesling grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 6 – 11 March | Alcohol: 12.5% | pH: 3.0 | Acidity: 6.71g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Pale gold with green hues. Lifted aromas of citrus blossom, nectarine and red apple, with hints of elderflower, jasmine and juniper. A finely textured palate of lemon zest, white currant, pink grapefruit and ginger is driven by bright, mouth-watering acidity, finishing long, crisp and refreshingly pure.

BACKGROUND

In 1981, fifth-generation Henschke winemaker Stephen and his viticulturist wife Prue purchased a property in the Adelaide Hills and were among the first to plant vines on the beautiful steep slopes of Lenswood in 1982. At 550m, the Lenswood Vineyard offers not only views toward the older vine country, but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain natural acidity, and still enough sunshine to fully ripen the grapes. The Green's Hill Riesling was planted on a 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. On 20 December 2019 the devastating Cudlee Creek Bushfire burnt the vineyard to the ground, along with many other vineyards and properties in the Adelaide Hills community. After many months of rejuvenation, we eagerly await for our riesling blocks to recover.

VINTAGE DESCRIPTION

A traditionally wet winter, mild spring and excellent fruit set provided a strong start to the 2015 vintage after four vintages with below-average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity and intense flavour and colour concentration. A dry, warm and windy start to January resulted in one of the worst bushfires in the Adelaide Hills in living memory. By the end of the first week, relief came with 60–75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the vineyards and the mild weather that followed from February through to April provided a fairytale vintage. The 2015 vintage provided a classic Adelaide Hills expression of riesling, with all varieties harvested showing excellent flavour, purity of fruit and acid balance with good potential for ageing.

DRINKING WINDOW

Excellent vintage;
drink now to 2045+.

REVIEWED June 2025

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