



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

Fifth-generation winemakers Stephen and Prue Henschke established their Lenswood vineyard in the Adelaide Hills in 1981. At 550m, the Lenswood vineyard offers 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 Green's Hill riesling 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. 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 great 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 incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Lenswood vineyards. 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 old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage. Most of our white varieties were in before Easter, moving on to the Adelaide Hills red varieties soon after, and eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided classic Adelaide Hills expressions of riesling, chardonnay and pinot noir that show extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.

DRINKING WINDOW

Excellent vintage;
drink now to 2045+.

REVIEWED June 2025



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AUSTRALIA'S
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OF WINE

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