



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Green's Hill Riesling 2014

### Grape Variety

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

### Technical Details

Harvest Date: 1-3 April | Alcohol: 12.5% | pH: 2.96 | Acidity: 7.1g/L

### Maturation

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

### 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 2014 moon cycles put Easter quite late in the season and so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory. This ended in the wettest February in 44 years, with between 115 and 150mm of rain, all in 48 hours. Fortunately, Eden Valley and the Adelaide Hills were still in veraison, which allowed the quenching rain to rebalance the fruit, particularly in the older dry-grown vineyards. The yields appeared depressingly minuscule, due to a severe black frost in spring and cold windy weather during flowering in early December. Early picks of semillon and shiraz after the heat wave were in response to vine stress. The change to mild autumnal weather in late February after the rains allowed for a focus on other early vintage varieties, riesling in Eden Valley and pinot noir at Lenswood. Mild weather with cold dewy mornings and windy days prevailed. Disease pressure increased as March became colder and wetter, which seemed to change to a winter pattern after the equinox. It was indeed a late vintage and also resulted in one of the longest. The picking of Eden Valley cabernet and Lenswood merlot brought the season to a close at the beginning of May, where skilled vineyard teams played a critical role by hand selecting and picking the best quality fruit during the onset of rain and cold wintery weather. In summary, a challenging season with excellent quality but very low yields.

### Wine Description

Pale yellow-green in colour. Delicate, fragrant aromas of floral citrus blossom, lemon sherbet, white currant and white peach with a hint of lime zest and green apple notes. The focused palate shows layers of zesty lime and lemon intensity supported by slatey notes and a tight mineral backbone, with very pure, crisp acidity and a long, fine, dry finish.

Reviewed August 2014



### Cellaring Potential

Great vintage,  
20+ years (from vintage).

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