



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2013 GREEN'S HILL

MUSEUM RELEASE

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 20 March | Alcohol: 12.5% | pH: 2.98 | Acidity: 7.6g/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

Deep green-gold with green hues. Lifted aromas of citrus blossom, lime marmalade, lemon balm, beeswax and lime brûlée. The palate is juicy and concentrated, with layers of lime zest, honeysuckle, green apple and delicate flavours of marmalade on toast. Texture and mouthfeel steal the show, with a mineral freshness alongside well-integrated toasty notes and spice, leading into a long, intense finish. Ageing gracefully.

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.

VINTAGE DESCRIPTION

The 2013 harvest was expected to be early, with the Easter full moon very close to the autumn equinox, and sure enough budburst started early in spring 2012 with green shoots emerging in the first week of September suggesting this would be so. All varieties woke to a cool and mild spring, with cabernet the last to greet the sun on October 1. A snow flurry in early October led into a mild November, with warm days and nights providing excellent conditions for flowering. Set was excellent across all varieties. Spring was conspicuous for its dryness but thankfully frost free, and as summer approached the vines developed beautifully balanced canopies and rain was just a distant memory. It was not to rain again until the end of harvest, seven dry months that produced a green drought. As harvest time approached, it was abundantly clear that 2013 was going to be exceptional in terms of yield and quality across all varieties - a rare thing in the lofty airs of Lenswood, where weather events usually dictate terms that are best described as challenging! Chardonnay and riesling were fabulous, as too were sauvignon blanc, gewürztraminer, pinot gris, merlot and cabernet. Lenswood does not give up her fruit easily but every now and then she tosses a furtive glance your way and delivers the unexpected. The 2013 harvest will be remembered as near perfection in a year of snow and drought, truly a rare and exceptional vintage.

CELLARING POTENTIAL

Exceptional vintage,
Drink now – 2032.

REVIEWED June 2022