



HENSCHKE



Green's Hill Riesling 2009

Grape Variety

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

Technical Details

Harvest Date: 3 - 8 April | *Alcohol:* 13% | *pH:* 2.9 | *Acidity:* 8.15 g/L

Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characters.

Background

Stephen and Prue Henschke, fifth-generation winemakers at the family cellars at Keyneton, selected Lenswood in 1981 as a vineyard site in the Adelaide Hills. At 550m, the Lenswood vineyards offer not only beautiful 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 apple orchards operated by the Green family since 1893.

Vintage Description

The rainfall was below average in the lead-up to the 2009 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October and mid-December; however, overall it was one of driest starts to year since 1957. Fine flowering weather at the end of November allowed good flowering and average yields and the vines showed vigorous growth. A dry, early summer followed, which encouraged good growth and some restriction on berry and bunch size. Early January tended warm to hot, with a couple of heat spikes into the high 30s and low 40s including a peak on Black Saturday on February 7 when the temperature hit 46C. Subsequent weather was mild and dry and from March 1 moved into autumn mode, with perfect ripening weather. The natural advantage afforded by the Hills is the altitude (550m), which provides cooler growing conditions during summer and a greater day/night temperature differential for acid retention in the grapes and greater purity of fruit flavours. Careful handpicking allowed selection of the best quality fruit with some excellent to exceptional wines, in particular sauvignon blanc, riesling, pinot gris and chardonnay. It was a season that once again showed the advantages of organic and biodynamic viticulture.

Wine Description

Pale green-gold in colour. Sweet, spicy, lifted citrus blossom aromas with kaffir lime leaf, anise and slate. Intense rich lemon/lime flavours; dry, crisp and textured with excellent depth and length.

Cellaring Potential

Exceptional vintage,
drink now to 2029.