



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2008 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 March | Alcohol: 12.5% | pH: 2.98 | Acidity: 7.8g/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 straw with gold hues. Lifted aromas of citrus blossom, pink grapefruit, lemon curd and lime marmalade are interwoven with notes of baked custard and toasted brioche. The palate is juicy and concentrated with layers of cumquat, lime, yuzu, honeysuckle and beeswax. Mineral fresh acidity leads to a long, balanced finish.

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 mild and unusually frost-free spring provided regular rainfall in the lead up to a dry and hot summer. Mild temperatures and cold nights from mid-January through February ensured excellent development of fruit colour, flavour and balance of pH and acidity. An unprecedented 15-day heat wave in March caused vine stress, although the natural advantage of Lenswood's high altitude provided relief. Careful hand picking ensured the best quality fruit of intense colour and flavour was selected.

DRINKING WINDOW

Great vintage;
drink now to 2030+.

REVIEWED June 2025