



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2018 HILL OF PEACE

### GRAPE VARIETY

100% semillon planted by fourth-generation Louis Henschke in 1952 on the Henschke Hill of Grace Vineyard in the Eden Valley wine region, managed with organic and biodynamic practices.

### TECHNICAL DETAILS

Harvest Date: 27 February | Alcohol: 11.5% | pH: 3.02 | Acidity: 6.06g/L

### MATURATION

Matured in 100% seasoned 225L French oak barriques for 8 months. Bottle-aged prior to release to develop further complexity and balance.

### WINE DESCRIPTION

Pale lemon with green hues. Intense and pure aromas of citrus blossom, lemon zest, Granny Smith apple and meadow flowers, with notes of crème brûlée, tarragon, fresh cut hay, honey and roasted almond. The palate is complex, rich and textural, with layers of lemon curd, toasted brioche, lemon barley and grilled yellow peach flavours, framed by crisp acidity, driving a long, fine mineral finish.

### BACKGROUND

Hill of Peace is named as a tribute to the early Barossa Silesian community who settled at historic Parrot Hill in the Eden Valley. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed have rejoiced in the riches of those prudent efforts. This wine is just one of those blessings. The semillon vineyard lies across from the Gnadenberg ('Hill of Grace') Church and Cemetery. This wine is produced from low-yielding, dry-grown semillon vines planted in 1952 by fourth-generation grower Louis Henschke, on shallow red-brown earths in the Hill of Grace Vineyard. The quality of the fruit has produced a single-vineyard wine with unique site expression, which was carefully matured in French oak before its limited release.

### VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that the vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer led to the potential for near-average yields. Late December became warm and dry, ensuring healthy canopies with low disease pressure. The summer months of January and February were typically warm and dry, characterised by above-average overnight temperatures. The old-vine vineyards coped well with the warm nights, their deep roots able to withstand the warming and drying effect on the topsoil, maturing the balanced crops as autumn approached. March and April provided light and warmth to the Eden Valley which led to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely healthy grapes arrived at the winery. All in all, the 2018 vintage will be considered a standout of the decade. The excellent quality of the whites is clear, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

### CELLARING POTENTIAL

Exceptional vintage;  
20 years (from vintage).

REVIEWED August 2022