



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2015 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: 11 February | Alcohol: 12% | pH: 3.28 | Acidity: 6.19g/L

MATURATION

Matured for 9 months in 100% seasoned 225L French oak barriques. Bottle aged prior to release in order to encourage developed characteristics in the wine.

WINE DESCRIPTION

Pale straw with green-gold hues. Lifted and fragrant aromas of clover blossom, lemon rind, lime leaf, white currant and freshly cut hay round out into candied ginger, chamomile tea and vanillin. A lovely ripe and juicy palate of stone fruit, nashi pear and lemon curd flavours build richness across the mid-palate, with the time in oak adding layers of complexity and texture. The wine looks incredibly youthful for its age, due to fresh, zesty acidity creating an elegant and long 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 traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. It was a dry, warm and windy start to January, with some welcome rain at the end of the month coinciding with the onset of veraison; perfectly timed for the old dry-grown vineyards. Mild weather followed from February through to April providing a fairytale vintage, eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided stunning signature regional varieties that show extraordinary flavour, purity of fruit and acid balance with the potential for exceptional ageing

CELLARING POTENTIAL

Exceptional vintage;
20 years (from vintage).

REVIEWED February 2020