



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING



## 2014 HILL OF PEACE SEMILLON

### GRAPE VARIETY

100% semillon planted by fourth-generation Louis Henschke in 1952 on the Hill of Grace vineyard in the Eden Valley.

### TECHNICAL DETAILS

Harvest Date: 20 February | Alcohol: 12% | pH: 3.26 | Acidity: 6.3g/L

### MATURATION

100% aged for 10 months in seasoned 225L French barriques before bottle aging prior to release in order to weave the bottle-aged complexities into the wine.

### WINE DESCRIPTION

Light straw with green-gold hues. Perfumed aromas of zesty lemon, clover blossom, citrus and stone-fruit are supported by developing nuances of honey on toast, lanolin and lemon butter and balanced by hints of lemongrass, ginger spice and dried herbs. The palate is elegant and textural, with a lovely intensity of citrus and stone-fruit flavours, and ripe lime leaf acidity that drives along a crisp, fine finish.

### BACKGROUND

Hill of Peace is named as a tribute to the early Barossa Lutheran pioneers who settled at historic Parrot Hill in the Eden Valley. Their toil, perseverance and conservatism in hardship has meant 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. The wine is produced from low-yielding, dry-grown old-vine semillon vines planted on shallow red-brown earths in the Hill of Grace vineyard in the Eden Valley, nurtured using organic and biodynamic principles. The quality of the semillon in 2014 produced a unique wine that warranted a separate bottling and limited release.

### VINTAGE DESCRIPTION

The 2014 moon cycles put Easter quite late in the season, so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory, and followed by the wettest February in 44 years. Fortunately Eden Valley was still in veraison, which allowed the quenching rain to rebalance the fruit, particularly in the older dry-grown vineyards. The change to mild autumnal weather in late February after the rains allowed for a focus on early vintage white varieties, while the red varieties continued to fully ripen. March became colder and wetter, which seemed to change to a winter pattern after the equinox, resulting in one of the longest and latest vintages. In summary, a challenging season with excellent quality but very low yields.

### CELLARING POTENTIAL

Exceptional vintage,  
15+ years (from vintage).

**REVIEWED** January 2019