

150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Excellent vintage, 15+ years (from vintage).

REVIEWED August 2016

2016 JOSEPH HILL GEWÜRZTRAMINER

GRAPE VARIETY

100% gewürztraminer grown in the Adelaide Hills (80%) and Eden Valley (20%).

TECHNICAL DETAILS

Harvest Date: 24 February & 2 March | Alcohol: 12.5% | pH: 3.15 | Acidity: 5.55g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters.

WINE DESCRIPTION

Pale straw with lime green hues. A perfumed nose of rose blossom, lavender, Turkish delight and lychee, with nuances of musk and baking spices. The palate presents rich layers of sweet lychee, tropical fruits and floral notes, with excellent balance and depth of flavour, fine natural acidity, and a welcome intensity that finishes long and dry.

BACKGROUND

The traminer grape originated in the Tramin region of the north-east of Italy. This variety has been grown for centuries in French Alsace and Germany. The altitude, cool climate and sandy loam and shale soils of the Lenswood vineyard are brilliantly suited to this variety. Gewürztraminer planted on the steep south-facing Lenswood slopes lends beautiful aromatics and complexity to the traditional Eden Valley rose petal flavours. Named in tribute to Joseph Hill Thyer who pioneered the first vines on this property in the early 1900s.

VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter moon. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

ACCOLADES

2016 Adelaide Hills Wine Show - Bronze Medal

