



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2014 JOSEPH HILL

MUSEUM RELEASE

GRAPE VARIETY

100% gewürztraminer grown on the Henschke Lenswood Vineyard in the Adelaide Hills and the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 6 March | Alcohol: 12.5% | pH: 3.04 | Acidity: 7.0g/L

MATURATION

Fermented in stainless steel and bottled post-vintage to preserve the delicate aromatic fruit characters. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium lemon with lemon hues. Intensely fragrant aromas of mandarin peel, ginger spice, rose petal and lychee, with notes of stone fruit and red apple. The palate is medium-weighted and textural with fine, pure citrus, pear, ginger and sea spray freshness. Lovely acidity, depth and length – drinking deliciously now.

BACKGROUND

The traminer grape originated in the Tramin region of the north-east of Italy and has been grown for centuries in France and Germany. The German prefix gewürz, meaning spicy, is used when the wine exhibits an aromatic spicy character. 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 rose petal notes of the Eden Valley. The Henschke Eden Valley gewürztraminer vineyard is planted on well-drained deep sandy loam and silt. It is named in tribute to Joseph Hill Thyer who planted the first vines on this property in the early 1900s.

VINTAGE DESCRIPTION

The 2014 moon cycles put Easter quite late in the season and 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. This ended in the wettest February in 44 years, with between 115 and 150mm of rain falling in 48 hours. Fortunately, Eden Valley and the Adelaide Hills were still in veraison, which allowed the quenching rain to rebalance the fruit. The yields appeared minuscule due to a severe black frost in spring and cold windy weather during flowering in early December. From late February, mild weather with cold dewy mornings and windy days prevailed. Disease pressure increased as March became colder and wetter, which seemed to change to a winter pattern after the equinox. It was indeed a late vintage and also resulted in one of the longest, where skilled vineyard teams played a critical role by hand selecting and picking only the best quality fruit during the onset of rain and cold wintery weather. In summary, a challenging season with excellent quality but very low yields.

CELLARING POTENTIAL

Excellent vintage;
Drink now – 2032.

REVIEWED June 2022