



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2009 JOSEPH HILL

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 3 March | Alcohol: 13% | pH: 3.06 | Acidity: 6.6g/L

MATURATION

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

WINE DESCRIPTION

Pale straw with green hues. A perfumed bouquet of rose petal, lychee and mandarin, with hints of pine needle and lemon balm. The delicate palate offers flavours of rose water, tangerine, nectarine, lemon and white peach, balanced by fresh acidity for a long, textural finish.

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 deep loam soils of Eden Valley provide excellent conditions for this variety. The Henschke 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

A cold and dry winter saw the coldest August since 1951, which continued into spring. It was the driest September in 30 years and the driest October on record, which staggered flowering and impacted fruit set. Rain arrived in mid-December and the cool southerlies continued into the new year. January's heat spikes caused vine stress, exacerbated by drought conditions. Fortunately, subsequent weather was mild with a rain event in early March assisting with ripening and flavour development.

CELLARING POTENTIAL

Excellent vintage;
Drink now - 2030.

REVIEWED June 2023