



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2006 JULIUS

### MUSEUM RELEASE

#### GRAPE VARIETY

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

#### TECHNICAL DETAILS

Harvest Date: 15 – 30 March | Alcohol: 12.5% | pH: 2.99 | Acidity: 7.4g/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

Golden straw in colour. A complex nose of ripe lemon and lime, citrus zest and candied orange peel, with toasty marmalade and clove oil nuances highlighting a beautiful stage in its development. Intense, clean citrus fruit and lemon grass flavours lead to a powerful core, textured and beautifully structured with fine, crisp, natural acidity providing length and longevity.

#### BACKGROUND

Fourth-generation winemaker Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s from the vineyard areas of Eden Valley, Keyneton and Springton in the Eden Valley wine region. This region provides ideal ripening conditions for riesling and a unique track record of exceptional ageing potential. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. This wine is named as a tribute to ancestor Julius Henschke, a highly acclaimed artist and sculptor. Julius was recognised for his ornate headstones and angel sculptures at Gnadenberg Cemetery, as well as his most famous work, the inspiring War Memorial on North Terrace in Adelaide.

#### VINTAGE DESCRIPTION

The 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley and Adelaide Hills. After a late break in mid-June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties such as riesling and shiraz suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only minor impact on the overall yield; however, yields in most varieties were down by 15-20%. The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality, with only a minor sunburn on exposed fruit. Whites were nearly all picked by the end of March, an unusual situation.

#### CELLARING POTENTIAL

Exceptional vintage,  
20+ years (from vintage).

REVIEWED November 2014