



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2004 JULIUS

MUSEUM RELEASE

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 31 March – 15 April | Alcohol: 12.5% | pH: 2.96 | Acidity: 6.7g/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

Straw with bright green hues. Intense and concentrated lime citrus florals with developed notes of lemon butter, grilled stone fruit and honey. Concentrated lime and grapefruit flavours with chalky, powerful mid-palate acidity. Focused, mineral texture, with touches of brown lime development on the long and toasty finish.

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 average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. The soil profile was filled at last, as were most growers' dams. A relatively frost-free, wet, warm and thundery spring followed, which created a natural 'greenhouse' effect for the vines. They grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy, tempered by the cool southerlies off the ocean. The month of January was the coolest since 1992 and the vines thrived with virtually no heat stress. Since the start of February, traditionally the hottest month, everyone's worst fears were realised, with searing heat causing sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately, March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under perfect conditions. The vintage was almost as late as 2002. Where crop thinning was done, the season produced excellent wines with seamless elegance.

CELLARING POTENTIAL

Great vintage;
20+ years (from vintage).

REVIEWED June 2021