

HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential Excellent vintage.

10+ years (from vintage).

Julius Riesling 2003 (Cellar Release)

Grape Variety

100% riesling grown in Eden Valley, Springton and Keyneton.

Technical Details

Harvest Date: 24 March - 3 April | Alcohol: 12.7% | pH: 3.06 | Acidity: 6.9g/L

Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characteristics.

Background

Riesling is the classic grape variety of Germany and one of the earliest varieties brought to South Australia. 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. These dry, food-oriented wines are clean and crisp and have the ability to age into delicious marmalade on toast flavours, due to the cool climate of the Eden Valley region. This region provides ideal ripening conditions for the riesling grape and has a unique track record of exceptional ageing potential for the variety. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock, with patches of clay. It has been named in tribute to ancestor Julius Henschke, a highly acclaimed artist and sculptor.

Vintage Description

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than last year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. This year must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.

Wine Description

Light gold with green tints. Rich and complex aromas of lime zest, honey and toast with hints of marmalade. The layered palate is also rich and complex yet is beautifully balanced with a degree of minerality that provides a crisp and long finish.

Reviewed September 2009