



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2020 LOUIS

### 25<sup>TH</sup> ANNIVERSARY

#### GRAPE VARIETY

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

#### TECHNICAL DETAILS

Harvest Date: 27 February | Alcohol: 11.0% | pH: 3.11 | Acidity: 5.97g/L

#### MATURATION

35% aged for 10 months in seasoned 225L French oak barriques while the remaining 65% was kept in stainless steel on lees prior to blending and bottling.

#### WINE DESCRIPTION

Pale straw with lime green hues. Lifted floral aromas of citrus blossom, clover blossom and meadow flowers with notes of lemon zest, cumquat and green apple, and hints of baked apple and quince. The palate is intense and focused with pure citrus zest, white peach, white currant and green apple, layered with lemon curd in shortcrust pastry and balanced by vibrant and fine acidity, driving a long, fresh citrus finish.

#### BACKGROUND

This wine is a tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace Vineyard. His expertise and dedication as a vigneron has meant that his legacy has resulted in the renowned vineyard being maintained using long-term organic practices. The semillon is a reserve selection from 50-year-old vines, grown on the Henschke Eden Valley Vineyard.

#### VINTAGE DESCRIPTION

The 2020 vintage will be remembered for excellent quality wines from the Eden Valley, albeit a meagre production due to reduced yields caused by a number of poor conditions at flowering and the extremely dry winter, spring and summer of 2019/20. The 2019 winter and spring resulted in the driest start to the growing season ever, in line with 1939 and 1961. November was a challenging month with frosty, wet and windy conditions during flowering. Significant heatwaves from mid-December to the end of January reduced shoot growth and berry size, however at the end of the month around 40mm of rain fell, alleviating the stress just before veraison, followed by a cool ripening period in February with just three days over 30°C. Vintage was early, beginning in late February and finishing by early April. The fruit ripened in near-perfect conditions, resulting in optimal and excellent wine quality (colour, aromatics, flavours and tannin maturity). Bunches were in loose, open and pristine clusters, while the yield remained very low, at about 10% of average. The 2020 white wines are finely structured, balanced and fragrant.

#### CELLARING POTENTIAL

Great vintage;  
20+ years (from vintage).

REVIEWED July 2022