



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 TILLY'S VINEYARD

GRAPE VARIETY

An aromatic blend of 48% semillon, 22% pinot gris, 14% sauvignon blanc, 13% riesling and 3% chardonnay grown on Henschke and grower vineyards in the Adelaide Hills and Eden Valley wine regions.

TECHNICAL DETAILS

Harvest Date: 22 February - 22 March | Alcohol: 13% | pH: 3.23 | Acidity: 5.57g/L

MATURATION

Fermented in 95% in stainless steel and 5% seasoned French oak to add a layer of depth and complexity.

WINE DESCRIPTION

Pale gold with lime green hues. Delicate and fragrant aromas of citrus blossom, clover, jasmine, lemon pith and gooseberry give way to richer and more aromatic notes of white stone-fruit, honeydew melon and finger lime, with a hint of clove spice and brioche. Concentrated flavours of citrus and tropical fruit sweep across the mid-palate, providing layers and depth, complemented by zesty acidity for freshness and length.

BACKGROUND

This attractive, aromatic blend is named as a tribute to Stephen's great-aunt Otilie Mathilde 'Tilly' Henschke, one of the many remarkable pioneering women of the era when daily life saw them work the land, grow their own produce and raise a large family; a far cry from the ease of today.

VINTAGE DESCRIPTION

Adelaide Hills - After a typical wet and cold winter, spring brought particularly mild and unstable weather to Lenswood with fogs, rain and numerous hail events, fortunately with no resulting damage. These cold hail blasts delayed flowering, and due to an early Harvest Moon, the growing season became quite compressed, requiring more work in the vineyard with shoot thinning and foliage lifting. Fruit quality across the board was outstanding, the whites in particular for their purity and balance, which really defined the season after some challenging early conditions. 2018 was a fantastic year for Lenswood, with high natural acidities and excellent varietal character.

Eden Valley - A moderately wet winter combined with average spring conditions meant that vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer lead to the potential for near-average yields. March and April provided the light and warmth to the Eden Valley which lead to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely-healthy grapes arrived in the fermenters.

CELLARING POTENTIAL

Excellent vintage,
10+ years (from vintage).

REVIEWED March 2020