



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING



## 2016 PEGGY'S HILL RIESLING

### GRAPE VARIETY

100% riesling grown in Eden Valley.

### TECHNICAL DETAILS

Harvest Date: 17 February - 12 March | Alcohol: 12% | pH: 3.06 | Acidity: 6.5g/L

### MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters.

### WINE DESCRIPTION

Pale green-gold in colour. Fragrant jasmine, frangipani and almond blossom scents are complemented by musk, stone-fruit and signature Eden Valley riesling aromas of lemon and lime zest. A soft, succulent palate shows excellent depth and balance, with vibrant acidity, minerality and a long, focussed finish.

### BACKGROUND

The riesling takes its name from a local landmark, Peggy's Hill, at the top of the range between Eden Valley and Keyneton. Produced from selected traditional Henschke Eden Valley growers, whose vines are up to 50 years old, growing in low-vigour ancient Cambrian soils at around 500m altitude. The Eden Valley riesling displays exceptional varietal and regional characteristics.

### VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

### CELLARING POTENTIAL

Excellent vintage,  
20+ years (from vintage).

**REVIEWED** August 2016