



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Noble Rot Semillon 2013

### Grape Variety

100% semillon grown on the Henschke Eden Valley estate vineyard, naturally infected with *Botrytis cinerea*.

### Technical Details

Harvest Date: 7-8 May | Alcohol: 10.5% | pH: 3.35 | Acidity: 9.2g/L

### Maturation

40% aged on lees for 6 months in seasoned 225L French barriques. Remainder aged on lees in tank for complexity without any obvious oak character and blended prior to bottling.

### Background

For centuries in Europe very late harvest wines have been made from grapes infected in the vineyard with the *Botrytis cinerea* mould, such as French sauternes and German beerenauslese. This mould, known as the Noble Rot, develops in the ripening grape berries causing higher sugar and acid levels to be achieved with corresponding enhancement of flavours and lusciousness of the wine.

### Vintage Description

The lead-up to the 2013 vintage saw an early onset of summer, with occasional thunderstorms and only four heat spikes, into the 40s, over summer. A cooler than average January followed by a warm February, brought the predicted early vintage even further forward. Even after the *dry-pecta* of winter/spring/summer the word from the winery floor was that it would be another great Eden Valley riesling year, followed up with some great old-vine shiraz. Fortunately, a desperately needed 16mm of rain came, the first for nearly six months, at the beginning of March to help the dry-grown vines struggle through to full maturity. The roller-coaster weather ride continued through March with almost weekly cycles of hot and cold. Cool drizzly weather at the end of March nearly brought the harvest to a halt, but with a return to the Indian summer conditions in early April, it gave us a chance to get the late varieties in Eden Valley over the line, predominantly cabernet sauvignon and merlot, returning us to another great vintage of average yields and fabulous rock solid quality.

### Wine Description

Brilliant gold with green hues. Vibrant, complex aromas of honey, nectar, citrus rind and lemon curd with fragrant citrus blossom and frangipani florals. Apricot, citrus rind and lemon curd flavours provide richness while the balanced natural acidity offers beautiful purity for a deliciously long, textured and luscious finish.

### Cellaring Potential

Excellent vintage,  
20+ years (from vintage).

Reviewed September 2014