



HENSCHKE

150 YEARS OF FAMILY WINEMAKING

2016 NOBLE GEWÜRZTRAMINER

GRAPE VARIETY

Produced from fully ripened gewürztraminer grapes grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 5 April | Alcohol: 11% | pH: 3.25 | Acidity: 6.25g/L

MATURATION

Late harvest gewürztraminer grapes were fermented cool to enhance the floral aromas, and delicate flavours while retaining 139g/L of residual sugar. Bottled early to retain natural luscious sweetness.

WINE DESCRIPTION

Pale gold with subtle pink hues. Beautifully fragrant with aromas of peach nectar, lychee and Turkish delight, intertwining with floral notes of red rose petals and musk stick. Sweet layers of candied apricot, gooseberry and lychee flavours fill the palate, which is rich and textured with excellent mouthfeel and acid balance for a clean and luscious finish.

BACKGROUND

The Archer's gewürztraminer vineyard, planted in 2002, has been named as a tribute to Alan and Mary Archer who had previously owned the property, and ran The Chesser Cellar, a dining institution in Adelaide for many years. The ancient well-drained sandy loam soils derived from a sedimentary shale bedrock ensure naturally low-yielding vines and concentrated fruit flavours. The handpicked late harvested fruit had natural botrytis, resulting in greater complexity and lusciousness. The cool-climate Adelaide Hills provides purity of fruit, beautiful acidity, length of flavour and excellent ageing potential.

VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide 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/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter moon. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

ACCOLADES

2017 Adelaide Hills Wine Show - Gold Medal



CELLARING POTENTIAL

Excellent vintage,
15+ years (from vintage).

REVIEWED September 2016