



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2010 LOUIS

MUSEUM RELEASE

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 19 - 24 February | Alcohol: 11.5% | pH: 3.12 | Acidity: 7.1g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the wine's fruit characteristics. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Straw-yellow, with pale straw hues. Aromas of citrus and grapefruit, with complex notes of flowering herbs, clover blossom, lemongrass and hints of lanolin. A pure, fine citrus palate, with intensity and structure, supported by dry meadow flowers, tarragon, lemon barley and a precise line of acidity, driving a mineral texture and excellent length.

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 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring, which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result. A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

CELLARING POTENTIAL

Exceptional vintage;
20+ years (from vintage).

REVIEWED June 2021