



HENSCHKE

Exceptional wines from outstanding vineyards



Noble Rot Riesling 2007

Grape Variety

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

Technical Details

Harvest Date: 15 March | Alcohol: 11% | pH: 3.37 | Acidity: 9.7g/L

Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characters.

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.

The weather conditions during the 2007 vintage allowed for the natural development of Noble Rot. The botrytis riesling was picked in mid-March at 33% sugar. The resultant wine has a natural residual sweetness of 14% ,and intense complex varietal bouquet and flavour.

Vintage Description

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 was reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest.

Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% anticipated.

Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north.

Wine Description

Deep gold in colour. Sweet honey nectar, lime marmalade, and floral fragrances with delicate citrus blossom hints. Lush and sweet with exotic, succulent ripe fruit flavours. A delicious, well-balanced wine with excellent length and acid balance.

Serving Idea

Peach clafouti.

Cellaring Potential

Very good vintage, drink now to 2012.