



# HENSCHKE

*exceptional wines from outstanding vineyards*

TASTING NOTES

## **JUGUSSE DEN MALLEEN RIESLING 2005**

### **Grape Variety**

100% riesling grown in Eden Valley.

### **Wine Description**

#### **Wine Description**

Pale green gold in colour. Sweet fragrant citrus blossom with zesty lime juice aromas and hints of stone-fruit, anise and lavender. Rich fruit flavours, excellent purity with a long crisp finish.

### **Cellaring Potential**

Great vintage, drink 2004 to 2009.

### **Serving Idea**

Guinea fowl with pancetta.

### **Technical Data**

Harvest date:	31 March-15 April
Alcohol:	12.4% vol.
pH:	2.96
Acid:	6.7 g/l
Stelvin cap:	Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of riesling and to protect its purity from cork-influenced off characters.

### **Background**

Riesling is the classic grape variety of Germany and one of the earliest varieties brought to South Australia. Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s, from the vineyard areas of Eden Valley, Keyneton and Springton. These dry, food-oriented wines are clean and crisp and have the ability to age into delicious marmalade on toast flavours, due to the cool climate of the Eden Valley region. This region provides excellent ripening conditions for the riesling grape and has a unique track record of exceptional ageing potential for the variety. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock, with patches of clay. It has been named in tribute to a great-uncle, Julius Henschke, a highly acclaimed artist and sculptor.

### **Vintage Description**

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.