

HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential Exceptional vintage, 10+ years (from vintage).

Tilly's Vineyard 2012

Grape Variety

A blend of 40% semillon, 23% sauvignon blanc, 17% riesling 14% pinot gris and 6% chardonnay grown in Eden Valley and Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: 27 February-21 March | Alcohol: 12.5% | pH: 3.15 | Acidity: 6.53g/L

Maturation

Fermented in tank and bottled post-vintage to preserve the wine's fragrant characteristics.

Background

This attractive, fragrant blend is named as a tribute to great-aunt Ottilie Mathilde 'Tilly' Henschke, one of the many remarkable women of the era where daily life was a far cry from the ease of today.

Vintage Description

In Eden Valley the La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall, with the driest July since 2003. Spring was mild with few frosts; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to average yields.

The beginning of the Adelaide Hills 2012 vintage also saw below average rainfall through a cold winter season and a mild spring, with below average rainfall resulting in an early budburst. Flowering and fruit set were affected by persistent early morning fogs and drizzly weather, which led to a reduction in crop with smaller bunches.

Summer in both regions was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading into vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild through March, warming to an Indian summer in April, providing a long window of picking, finishing at the Lenswood vineyard on April 20.

Wine Description

Pale straw in colour with lime hues. Fragrant aromas of perfumed florals, almond and citrus blossoms with lifted nuances of gooseberry, fejoa, white peach and lemon grass. The palate is soft and rich with a creamy mouthfeel, layers of passsionfruit, lychee and fruit salad flavours and a long, crisp finish.

Reviewed July 2012