



HENSCHKE

Exceptional wines from outstanding vineyards

Tilly's Vineyard 2011

Grape Variety

A complex blend of 41% semillon, 23% sauvignon blanc, 17% riesling 13% pinot gris, and 6% chardonnay grown in the Eden Valley and Adelaide Hills.

Technical Details

Harvest Date: 16 March-15 April | Alcohol: 12% | pH: 3.08 | Acidity: 6.2g/L

Maturation

Fermented predominantly in tank to preserve the wine's fragrant fruit flavours.

Background

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

Vintage Description

The lead-up to the 2011 vintage was very different to past seasons. A strong La Niña event dominated the weather pattern, bringing a wetter than average winter and the coldest for 13 years. The drought was broken across the country with floods in the eastern states and a return to high river levels and full dams. The wettest spring was recorded, with the coldest average spring temperatures since 2005. Vine growth was extremely vigorous due to high soil moisture levels and regular thunderstorm activity. The wettest December day ever was recorded on December 7. Summer was generally mild, with one rainfall event mid-January and three days in the 40s at the end of January. The spin-off from Cyclone Yasi and monsoonal activity in the north and west brought more unseasonal weather across the southern regions of the country. Weather conditions encouraged the spread of powdery mildew and downy mildew, with the highest levels of disease experienced since 1992/93. There was also a return of plague locusts through the region, causing damage in the more isolated vineyards. Veraison began in mid-February with mild temperatures causing a nervous anticipation to the impending vintage. Rain, high humidity and mild temperatures continued through March, making it one of the wettest since 1974. This affected the ripening but allowed for early flavour development and maintained acidity. The humid, wet conditions encouraged the growth of botrytis, making hand-selected fruit essential. Despite the difficult conditions, the flavour in the Eden Valley whites was incredible and this quality was also seen in the Adelaide Hills with riesling and sauvignon blanc.

Wine Description

Pale yellow with lime hues. A beautiful combination of varietal aromas such as clover blossom, lemon zest and gooseberry are complemented with lifted tropical nuances, white peach and melon. The tropical aromas continue through to the palate together with lifted passionfruit and fine pure stone-fruit flavours; soft and textural with a long, crisp finish.

Reviewed October 2012



Cellaring Potential

Excellent vintage,
5+ years (from vintage).

C A HENSCHKE & CO

PO Box 100 Keyneton SA 5353 | T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au