



HENSCHKE

Exceptional wines from outstanding vineyards

Tilly's Vineyard 2010

Grape Variety

A blend of 45% semillon, 30% sauvignon blanc, 12% pinot gris, 8% riesling and 5% chardonnay grown in the Barossa and Adelaide Hills.

Technical Details

Harvest Date: 8 February-19 March | Alcohol: 12.5% | pH: 3.07 | Acidity: 6.63g/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 Otilie Mathilde 'Tilly' Henschke, one of the remarkable pioneering women from the era where daily life saw them work the land, grow their own produce and raise a large family; a far cry from the ease of today.

Vintage Description

The 2010 growing season was preceded by above average winter rainfall that built up moisture in the soil profile and provided water for the dams. 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 helped with 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 continued to look very healthy and went through veraison a week earlier than in 2009. Vintage was also a week earlier, starting on February 8, and was in full swing by mid-February. The white vintage was all but finished a month later, with no signs of sunburn or drought-affected berries. The red harvest continued with deeply coloured, well-balanced grapes being picked during superb mild, dry conditions through to the third week of April. Lower yields coupled with the mild ripening period resulted in incredibly concentrated fruit.

Wine Description

Pale straw in colour with lime hues. A sweet, fragrant nose of citrus florals with lifted tropical and stone-fruit nuances. The fresh, rich palate is showing tropical fruits, melon and citrus with pleasing mineral notes, great length and a crisp, dry finish.

Reviewed July 2011



Cellaring Potential

Exceptional vintage,
10+ years.