



HENSCHKE

Exceptional wines from outstanding vineyards

Tilly's Vineyard 2009

Grape Variety

A blend of 26% semillon, 25% sauvignon blanc, 22% chardonnay, 22% riesling and 5% pinot gris grown in the Barossa and Adelaide Hills.

Technical Details

Harvest Date: 12 February-18 March | Alcohol: 12.5% | pH: 3.26 | Acidity: 6.58g/L

Maturation

Fermented predominately in tank to preserve fruit characters with minimal oak (10% chardonnay) aged on lees for 9 months in seasoned French barriques and blended prior to bottling.

Background

This crisp aromatic blend is named in tribute to great-aunt Otilie Mathilde 'Tilly' Henschke, one of the remarkable pioneers from the era that saw vineyards flourish across South Australia.

Vintage Description

The 2009 vintage was preceded by another cold, drought winter, with 399mm rainfall in Eden Valley for the year (a good year would see 500mm). It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s, some frost damage in low-lying areas, but very little rain during September and October. In fact, it was the driest September for 30 years and the driest October on record. Staggered flowering resulted from cool weather which reduced the fruit set. Some varieties were also pruned back hard to just a few spurs to allow them to survive with no water. Rain arrived in mid-December with around 65mm recorded, making it the wettest month of the whole year.

The cool southerlies continued through into the new year, reminiscent of 2005. December didn't record any days over 32C. January tended warm to hot with a couple of heat spikes into the high 30s and low 40s. Late January brought a record six days over 40C, not seen since 1908, causing vine stress, exacerbated by drought conditions and empty dams, followed by another week of hot weather culminating in a 46C day on Black Saturday on February 7. Fortunately subsequent weather was mild and dry, with perfect ripening weather from March 1 moving into autumn mode. A strong change brought a general rain across the state with 10-20mm in early March, which helped with ripening and flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

Wine Description

Pale straw in colour with lime hues. A sweet fragrant nose of lemongrass and gooseberry with lifted pear and citrus aromas. The palate is sweet and juicy with tropical notes, fresh crunchy fruit, and a nice long, crisp finish.



Cellaring Potential

Excellent vintage, 5+ years.