



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Tilly's Vineyard 2007

### Grape Variety

A blend of 57% semillon, 24% sauvignon blanc and 19% chardonnay grown in the Barossa and Adelaide Hills.

### Technical Details

Harvest Date: 6 February-21 March | Alcohol: 12.5% | pH: 3.32 | Acidity: 6.2g/L

### Maturation

Minimal oak (10%, mostly chardonnay, some semillon) aged on lees for 9 months in new and seasoned 225L French barriques with the remainder kept in tank to preserve fruit characters before blending prior to bottling.

### 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 2007 vintage shaped up to be another high quality year but saw significantly reduced yields in Eden Valley and average yields in the Adelaide Hills, due in part from the highly publicized drought of 2006, reported as the worst ever. Certainly the rainfall in Eden Valley for the three months of winter at only 90mm compared with the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50%.

Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding in the north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase. The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

### Wine Description

Straw with green hues. Developing aromas of lime marmalade and brioche with supporting melon, nougat and cashew characters. Sweet fruit, lush and textured with citrus, vanilla and clove; nice minerality, finishing crisp and long.

Reviewed March 2011



### Cellaring Potential

Great vintage,  
7+ years (from vintage).

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