



TILLY'S VINEYARD 2005

Grape Varieties

A blend of 55% semillon, 25% chardonnay 20% sauvignon blanc grown in the Barossa.

Wine Description

Green gold in colour. Aromas of sweet fragrant clover blossom with nectarine, honeysuckle, white peach and grassy hints on the nose. The palate shows sweet fruit with a crunchy crisp apple texture. It is fleshy with excellent balance, a crisp finish and good length.

Cellaring Potential

Excellent vintage, drink now to 2008.

Serving Idea

Smoked pork & prune terrine.

Technical Data

Harvest date: 10 February - 19 April
Alcohol: 13.0%
pH: 3.26
Acid: 6.16g/l

Stelvin cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of this wine and to protect its purity from cork-influenced off characters.

Background

Named after a great-aunt, Otilie Mathilde Henschke, who gave her name to an historic Henschke vineyard.

Vintage Description

Vintage 2005 was early, warm, quick, fantastic quality with good yields – and exhausting.

Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage.

The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, ie, riesling and shiraz, performed brilliantly.