



HENSCHKE

Exceptional wines from outstanding vineyards

Tilly's Vineyard 2004

Grape Variety

A blend of 45% chardonnay, 40% semillon and 15% sauvignon blanc grown in the Barossa.

Technical Details

Harvest Date: 23 February-26 April | Alcohol : 13% | pH: 3.34 | Acidity: 5.86g/L

Maturation

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

Background

This attractive fragrant blend is named as a tribute to great-aunt Otilie Mathilde Henschke. Like the many remarkable women of an era when daily life was a far cry from the ease of today, she grew her own produce and raised a large family.

Vintage Description

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.

Wine Description

Green gold in colour. Sweet fragrant clover blossom with white peach, grassy hints and subtle vanilla aromas. Softly textured with juicy stone-fruits, a nice mouthfeel and a long crisp finish.



Cellaring Potential

Great vintage,
drink now to 2007.