



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Tilly's Vineyard 2003

### Grape Variety

A blend of 60% semillon, 25% chardonnay and 15% sauvignon blanc grown in the Barossa.

### Technical Details

*Harvest Date:* 12 February-26 March | *Alcohol:* 13.3% | *pH:* 3.25 | *Acidity:* 6.1g/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

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than last year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. This year must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of good quality.

### Wine Description

Green gold in colour. Sweet floral blossom with gooseberry, lemon and hints of lanolin and lemon grass. A crisp palate that's soft and rich with a long finish.



### Cellaring Potential

Excellent vintage,  
optimum year 2005.