



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2024 JULIUS

GRAPE VARIETY

100% riesling grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices, as well as selected high-quality vineyards in the Eden Valley wine region.

TECHNICAL DETAILS

Harvest Date: 26 February – 1 March | Alcohol: 11% | pH: 2.98 | Acidity: 7.46g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters.

WINE DESCRIPTION

Pale gold with green hues. Fragrant makrut lime leaf and lemon zest aromas with floral hints of citrus blossom, frangipani, chamomile and white clover, and supporting notes of spicy green peppercorn and anise. The palate has an intense core of fresh citrus, makrut lime zest and white peach, layered with clover, chamomile, white musk, green apple and pink grapefruit, knitted together by bright and pure acidity, driving an impressively long and crisp finish.

BACKGROUND

Fourth-generation winemaker, Cyril developed the Henschke reputation for premium Eden Valley riesling from 1961. This region provides ideal ripening conditions for riesling and a unique track record of exceptional ageing potential. The Henschke Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. Since 1992, this wine has been named as a tribute to ancestor Albert Julius Henschke (1888-1955), a highly acclaimed artist and sculptor. Julius was recognised for his ornate headstones and angel sculptures at the Gnadenberg Cemetery, as well as his most celebrated work, the inspiring National War Memorial on North Terrace in Adelaide.

VINTAGE DESCRIPTION

The lead up to the 2024 season in the Eden Valley was characterised by significant rainfall in June, followed by a dry spring. Variable fruit set and frost impacted the yield potential, however rain at the beginning of December assisted canopy and berry development and good soil moisture levels supported vine growth well into January. The mild summer weather eventually warmed up and dried out, with some short bursts of heat, leading into a warm, dry autumn, which delivered optimal maturity and ripeness in the fruit. Our focus on canopy health in the vineyard was vital and this attention to detail resulted in pure and intense primary fruit characters in our white wines, with stunning acidity and freshness.

CELLARING POTENTIAL

Exceptional vintage;
30+ years (from vintage).

REVIEWED June 2024



A PROUD MEMBER OF
AUSTRALIA'S
FIRST FAMILIES
OF WINE

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