OVER 150 YEARS OF FAMILY WINEMAKING



DRINKING WINDOW

Exceptional vintage; drink now to 2035+.

REVIEWED June 2025

2002 JOSEPH HILL

GRAPE VARIETY

100% gewürztraminer grown on the Henschke Eden Valley Vineyard, managed with organic practices.

TECHNICAL DETAILS

Harvest Date: 27 March | Alcohol: 13% | pH: 3.09 | Acidity: 7.0g/L

MATURATION

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the delicate aromatic fruit characters.. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium gold with green hues. Perfumed aromas of rose petal, lychee and musk are entwined with Turkish delight, beeswax, cinnamon and orange blossom. A luscious and textural palate offers baked quince, honeyed fig and shortcrust pastry, framed by fresh, mineral acidity for a balanced finish.

BACKGROUND

The traminer grape originated in the Tramin region of the north-east of Italy and has been grown for centuries in France and Germany. The German prefix gewürz, meaning spicy, is used when the wine exhibits an aromatic spicy character. The altitude, cool climate and deep loam soils of Eden Valley provide excellent conditions for this variety. The Henschke gewürztraminer vineyard is planted on well-drained deep sandy loam and silt. It is named in tribute to Joseph Hill Thyer who planted the first vines on this property in the early 1900s.

VINTAGE DESCRIPTION

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wetwinter and a spring that was cold, wet and windy – like winter really. The drizzly coldweather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving us with less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

