



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2024 SASS THE TAILOR

GRAPE VARIETIES

48% pinot gris, 18% chardonnay, 17% semillon, 7% riesling, 7% gewürztraminer and 3% grüner veltliner grown in the Adelaide Hills (72%) and the Eden Valley (28%). *(48% pinot gris grown in Littlehampton in the Adelaide Hills, blended with 18% chardonnay, 3% grüner veltliner, 2% riesling and 1% gewürztraminer grown on the Henschke Lenswood Vineyard in the Adelaide Hills, and 17% semillon, 6% gewürztraminer and 5% riesling grown in the Eden Valley).*

TECHNICAL DETAILS

Harvest Date: 23 February – 8 March | Alcohol: 12.5% | pH: 3.02 | Acidity: 6.84g/L

MATURATION

The individual varieties were picked at optimal ripeness and fermented cool to retain natural expression of variety. Matured on fine lees in 75% stainless steel and 25% new French oak hogsheads and puncheons for 8 months prior to blending and bottling.

WINE DESCRIPTION

Pale gold with green hues. Fragrant aromas of almond blossom, honeysuckle, white nectarine and nashi pear, with hints of lemon zest, marjoram, thyme and pink peppercorn. A rich, textural palate of yellow nectarine, grapefruit, guava and red pear, with refreshing acidity and excellent length.

BACKGROUND

Sass the Tailor is a tribute to Henry William Sass, a tailor of Lobethal in the early 1900s, who owned an Adelaide Hills property on Croft Road that became part of the Henschke Lenswood Vineyard in 2009. Sass subsequently sold the property to Frederick Croft, after whom the road along Croft Ridge is named. First-generation Henschke winemaker, Johann Christian and his sons helped establish the Adelaide Hills town of Lobethal following their 90-day voyage from Kutschlau, Silesia in 1841. In 1847 Johann Christian moved his family to Krondorf in the Barossa Valley, finally settling in the Eden Valley, where we have since celebrated over 150 years of family winemaking.

VINTAGE DESCRIPTION

Adelaide Hills – The Adelaide Hills entered spring under unusually mild conditions, after a typically damp winter with elevated temperatures and persistent morning fog that lasted right through to summer. An exceptionally cool period enveloped the vines during early flowering, reducing bunch sizes significantly. Nevertheless, the canopies developed well despite the persistently damp mornings and the small bunches developed steadily. Autumn brought great conditions for ripening, bearing fruit with exceptional purity and depth of flavour. A wonderful quality year for pinot gris from Littlehampton.

Eden Valley – 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

Excellent vintage;
5 - 10 years (from vintage).

REVIEWED April 2025



A PROUD MEMBER OF
AUSTRALIA'S
FIRST FAMILIES
OF WINE

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