OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Exceptional vintage; 10+ years (from vintage).

REVIEWED October 2025

2025 JOSEPH HILL

GRAPE VARIETY

100% gewürztraminer grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 17 March | Alcohol: 13.5% | pH: 2.98 | Acidity: 5.28g/L

MATURATION

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

WINE DESCRIPTION

Pale lemon-green with green hues. Intense floral aromas of rose petal and frangipani are layered with lychee, musk and baking spice. A textural palate bursts with tropical notes of guava intertwined with ginger, lemongrass and Turkish delight, lifted by crisp acidity, delivering excellent freshness and length.

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 wine historically came from gewürztraminer planted on the Henschke Eden Valley Vineyard in the 1970s and is named in tribute to Joseph Hill Thyer who planted the first vines on this property in the early 1900s. Building on Joseph's pioneering spirit, the variety is now grown on the higher-altitude ridge at Lenswood in the Adelaide Hills. The cool climate and well-drained sandy loam soils over medium clay interspersed with shale fragments at Lenswood provide excellent conditions for this variety.

VINTAGE DESCRIPTION

The winter of 2024 brought good rainfall, followed by a warm, frost-free spring that provided ideal growing conditions and prompted an early budburst across most varieties. Fruit set was excellent, despite lower fruitfulness caused by the previous season's high cloud cover and low light conditions. A mild summer encouraged steady ripening despite it being the driest growing season since 2006, with less than 190 mm of rain recorded from September to April. Disease pressure was moderate, driven by elevated night-time temperatures and morning mists. Importantly, the 2025 vintage marked the first time since the devastating Cudlee Creek bushfire that all varieties at Lenswood were harvested: riesling, grüner veltliner, gewürztraminer, chardonnay, pinot noir, merlot and cabernet sauvignon. The grapes were pristine, a rewarding milestone after five years of regeneration. The whites carry exceptional varietal definition and expression, with refined acidity, while the reds have impeccable fruit concentration and tannin evolution, alongside depth and vitality. A remarkable vintage for Lenswood.

