



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2025 PERCIVAL'S MILL

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 17 March | Alcohol: 13% | pH: 2.86 | Acidity: 6.73g/L

MATURATION

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

WINE DESCRIPTION

Pale gold with green hues. Fragrant aromas of orange blossom, white peach, pear and grapefruit, with hints of ginger, jasmine and fresh green herbs. Rich layers of nectarine, lemon, lime, honeysuckle, green peppercorn and crushed marjoram are supported by lively acidity, carrying through to a long finish.

BACKGROUND

Percival's Mill Grüner Veltliner pays tribute to the early pioneering days of Lenswood in the high country of the Adelaide Hills. The demolished historic E.W. Percival's Timber Mill once stood on the Henschke Lenswood property on Croft Road in the early 1900s. The Lenswood district was historically covered by a dense eucalypt forest of magnificent candlebark gums; *Eucalyptus rubida*, and stringy bark; *Eucalyptus obliqua*. Over time, the valley was established with apple orchards, due to the cool continental climate, making Lenswood one of the most highly regarded apple producing regions in Australia. The Henschke family took on ownership of the property in 1981, planting vines while maintaining extensive areas of native vegetation. The grüner veltliner was planted on ancient grey shales in 2011 by viticulturist Prue Henschke and the Lenswood vineyard team as one of the first Vine Improvement Source Blocks in Australia.

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.

CELLARING POTENTIAL

Exceptional vintage;
10+ years (from vintage).

REVIEWED October 2025



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C A HENSCHKE & CO PO BOX 100 KEYNETON SA 5353
T +61 8 8564 8223 E INFO@HENSCHKE.COM.AU HENSCHKE.COM.AU