



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2007 JULIUS

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 25 February – 15 March | Alcohol: 12.5% | pH: 3.08 | Acidity: 7.0g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Straw yellow, with green hues. Preserved lemon aromas, with undertones of lime brûlée, spicy citrus peel and orange blossom. Layers of concentrated citrus on the palate, with bright acidity softening the fruit weight. Hints of clove oil, lemon butter and candied lime, supported by developed, caramelised lime acidity.

BACKGROUND

Fourth-generation winemaker Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s from the vineyard areas of Eden Valley, Keyneton and Springton in the Eden Valley wine region. This region provides ideal ripening conditions for riesling and a unique track record of exceptional ageing potential. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. This wine is named as a tribute to ancestor Julius Henschke, a highly acclaimed artist and sculptor. Julius was recognised for his ornate headstones and angel sculptures at Gnadenberg Cemetery, as well as his most famous work, the inspiring War Memorial on North Terrace in Adelaide.

VINTAGE DESCRIPTION

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley. The highly publicised drought of 2006 was reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50%. Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring goods rains to the agricultural areas of South Australia. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

CELLARING POTENTIAL

Great vintage,
Drink now – 2030+.

REVIEWED June 2020