



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2000 JULIUS

MUSEUM RELEASE

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 29 March – 7 April | Alcohol: 12.5% | pH: 2.96 | Acidity: 7.2g/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

Deep gold with gold hues. Fragrant aromas of green peppercorn and pink grapefruit zest, with crushed thyme, marjoram, ginger spice, marmalade on toast and honeyed quince and fig. An intense and powerful palate of lemon citrus, chamomile, Portuguese custard tart and crème caramel. A delicious acid spine sweeps across the palate, providing a mineral texture to the long finish. A wine with beautiful poise and balance.

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 2000 vintage was small and early with another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November, leading to low yields. This was compounded by searing summer temperatures and a lot of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of the fruit and subsequent shrivel and raisining. Overall the whites showed good flavour intensity, balance and acidity.

CELLARING POTENTIAL

Great vintage,
Drink now – 2027.

REVIEWED June 2022