



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2021 NOBLE SEMILLON

### GRAPE VARIETY

100% semillon with naturally occurring *Botrytis cinerea*, grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

### TECHNICAL DETAILS

Harvest Date: 11 June | Alcohol: 11% | pH: 2.94 | Acidity: 8.97g/L | RS: 140g/L

### MATURATION

Fermented in tank then matured in 8% new and 92% seasoned 225L French oak barriques for 18 months prior to blending and bottling with a residual sugar of 140g/L.

### WINE DESCRIPTION

Bright gold with green-gold hues. Vibrant aromas of honeysuckle, lemon zest, marmalade, cumquat, dried pear and candied ginger are intertwined with nougat, nutmeg and cinnamon. A rich and complex palate of lemon curd, yellow peach, apricot and honeycomb are layered with roasted almond, caramelised lemon and toasted brown spice. Bright and lively acidity delivers good balance for a long and luscious finish.

### BACKGROUND

For centuries in Europe very late harvest wines have been made from grapes with naturally occurring *Botrytis cinerea* mould, such as French sauternes and German beerenauslese. This mould, known as Noble Rot, develops in the ripening grape berries causing higher sugar and acid levels to be achieved with corresponding enhancement of flavours and lusciousness of the wine.

### VINTAGE DESCRIPTION

Average winter rains were followed by even budburst, with buds showing good fruitfulness. Frost damage was significant in mid-October and early November, reducing the flowerheads in the later-bursting varieties. Otherwise, spring was cloudy with good rains pre-flowering, followed by short bursts of hot weather in late November. Flowering was mostly early, occurring from mid-November onwards, with riesling showing the most consistent fruit set. The late-flowering varieties were impacted by heat at the end of November and showed some coulure in the bunches. Strong winds on 5 December 2020 damaged the canopies, but the slightly battered crop remained disease free. January was dry, with a burst of heat prior to a perfectly timed rain event at veraison in early February. The lead up to vintage was cool, cloudy and mostly dry, resulting in balanced acidities and good aromatics in the white varieties. After our coolest summer for 19 years, a dry and warm autumn provided near-ideal conditions for ripening in our red varieties, achieving sensational colour, flavour and tannin maturity. The weather conditions during the 2021 vintage allowed for the natural development of Noble Rot. Overall, the wines show great balance and potential for ageing.

### CELLARING POTENTIAL

Excellent vintage,  
20+ years (from vintage).

REVIEWED June 2023