

# HENSCHKE

# Exceptional wines from outstanding vineyards



# **Grape Variety**

100% semillon grown on the Henschke Eden Valley estate vineyard, naturally infected with *Botrytis cinerea*.

#### **Technical Details**

Harvest Date: 23 May-13 June | Alcohol: 10.5% | pH: 3.38 | Acidity: 9.0g/L

#### **Maturation**

16% aged on lees for 6 months in seasoned 225L French barriques. Remainder aged on lees in tank for complexity without any obvious oak character and blended prior to bottling.

## **Background**

For centuries in Europe very late harvest wines have been made from grapes infected in the vineyard with the *Botrytis cinerea* mould, such as French sauternes and German beerenauslese. This mould, known as the 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**

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to only average yields. Summer was also surprisingly mild with below average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening which allowed for intense fruit flavours, high colour figures, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and amazing maturities with the red varieties. Standout varieties were riesling, showing delightful aromatics, purity, intensity, excellent

Standout varieties were riesling, showing delightful aromatics, purity, intensity, excellent acidity and length of flavour; and shiraz, showing great purity and spice, colour, intensity and strikingly mature tannins. Yields were average with exceptional overall quality.

# **Wine Description**

Pale gold with lime hues. Richly fruited aromas of dried apricots and orange peel, preserved lemon, grapefruit, honeycomb and nectar with a hint of vanilla and toasted cashew. The palate is beautifully rich with rolling flavours of lemon curd, apricot nectar and honey; complex and textured with a lovely balance of acidity providing a long, round, luscious finish.

Reviewed March 2013



# Cellaring Potential Exceptional vintage,

20+ years (from vintage).