

# HENSCHKE

Exceptional wines from outstanding vineyards



# Cellaring Potential Great vintage, drink now to 2018.

## **Noble Rot Semillon 2008**

### **Grape Variety**

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

#### **Technical Details**

Harvest Date: 13 May | Alcohol: 12.5% | pH: 3.38 | Acidity: 7.8g/L

#### **Maturation**

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characters.

#### **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 2008 vintage in Eden Valley was preceded by an average rainfall and a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set despite the expectation that the previous drought year of 2007 would affect yields. The vines also showed surprisingly vigorous growth. A dry and hotter than average early summer caused smaller berry and bunch size. Although temperatures climbed to over 40°C around New Year and in mid-February, the weather from mid-January through February was the coolest for 30 years, allowing amazing development of fruit colour, flavour and maturity. One of the earliest harvests on record, which began early February, produced exceptional whites. It was an easy season to practise organic viticulture and a season that demanded biodynamics to keep the vines healthy.

#### Wine Description

Vibrant, burnished gold in colour. Lifted sweet ripe aromas of dried figs, honeycomb and citrus florals with notes of crème brûlée. The palate is clean with citrus honey/straw lusciousness, dried apricots and lanolin, good length with a crisp acid finish.