



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2022 SASS THE TAILOR

GRAPE VARIETIES

66% pinot gris grown in Littlehampton, 7% chardonnay and 7% sauvignon blanc grown on the Henschke Lenswood Vineyard in the Adelaide Hills, with 20% semillon grown in the Eden Valley.

TECHNICAL DETAILS

Harvest Date: 10 – 23 March | Alcohol: 12.5% | pH: 3.32 | Acidity: 5.66g/L

MATURATION

Matured for 7 months in a combination of stainless steel, new Austrian and seasoned French oak barrels and cocciopesto amphorae to build texture on the palate.

WINE DESCRIPTION

Pale gold with green hues. Fragrant aromas of white flowers, citrus, pear and lemon rind, with hints of ginger root, rose petals, white nectarine and cinnamon. A juicy and textural palate of white peach leads into dried lemon thyme and green peppercorn, complemented by crisp acidity for a long and fresh finish.

BACKGROUND

Sass the Tailor is a tribute to Henry William Sass, a tailor of Lobethal in the early 1900s, who owned the property on Croft Road in the Adelaide Hills that became our Lenswood Archer's Vineyard in 2009. Sass subsequently sold the property to Frederick Croft, after whom the road along Croft Ridge is named. First-generation Henschke winemaker, Johann Christian and his sons helped establish the town of Lobethal following their 90-day voyage from Kutschlau, Silesia in 1841. In 1847 Johann Christian moved his family to Krondorf in the Barossa Valley, finally settling in the Eden Valley, where we have since celebrated over 150 years of family winemaking.

VINTAGE DESCRIPTION

Adelaide Hills – A wet winter brought 500mm of rain, followed by a cold, windy and damp spring. Flowering occurred around the end of December and was the latest ever recorded at Lenswood, aligning with the harvest moon of Easter falling deep into April. The summer months were mild, humid and cloudy, followed by a cool autumn. It was an excellent season for early and mid-ripening varieties such as chardonnay, allowing slow flavour development and good retention of acidity. The pinot gris from Littlehampton was picked in the second week of March, governed by a late harvest moon, showing excellent aromatics, flavour, acidity and ageing potential.

Eden Valley – Average winter rains were followed by even budburst. Frost damage was significant and spring was cloudy with good rains pre-flowering, followed by short bursts of hot weather in late November. The later flowering varieties were impacted by heat at the end of November and strong winds in early December damaged the canopies although the 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 with the white varieties showing balanced acidities and good aromatics. After our coolest summer for 19 years, a dry, warm autumn provided near-ideal conditions for ripening. Overall, the wines show great balance and potential for ageing.

CELLARING POTENTIAL

Exceptional vintage;
10+ years (from vintage).

REVIEWED December 2022