OVER 150 YEARS OF FAMILY WINEMAKING



2021 LOUIS

GRAPE VARIETY

100% semillon grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 9 March | Alcohol: 12.0% | pH: 3.16 | Acidity: 5.1 g/L

MATURATION

9% aged for 10 months in seasoned 225L French oak barriques while the remaining 91% was kept in stainless steel on lees prior to blending and bottling.

WINE DESCRIPTION

Pale straw with lime green hues. Spicy and fragrant aromas of meadow flowers, clover blossom and citrus zest with hints of red apple, white currant, freshly cut straw and crème brûlée. The palate has lovely weight and texture with creamy complexity of baked peach and grilled lemon, balanced by crisp citrus acidity, and a long mineral finish.

BACKGROUND

This wine is a tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace Vineyard. His expertise and dedication as a vigneron has meant that his legacy has resulted in the renowned vineyard being maintained using long-term organic practices. The Louis Semillon is a reserve selection from 50-year-old vines, grown on the Henschke Eden Valley Vineyard.

VINTAGE DESCRIPTION

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 in our red varieties. Overall, the wines show great balance and potential for ageing.

CELLARING POTENTIAL

Exceptional vintage; 25+ years (from vintage).

REVIEWED July 2022

