



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2017 LOUIS SEMILLON

### GRAPE VARIETY

100% semillon from vines that are managed using biodynamic principles grown in Eden Valley.

### TECHNICAL DETAILS

Harvest Date: 30 March | Alcohol: 11.5% | pH: 3.21 | Acidity: 6.2g/L

### MATURATION

5% aged for 8 months in seasoned 225L French barriques while the remaining 95% is aged in tank on lees.

### BACKGROUND

A tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace vineyard. His expertise as a vigneron has resulted in a legacy in the form of the famous vineyard being maintained using long-term organic principles. The semillon is a reserve selection from 50-year-old vines, grown in the Henschke vineyard at Eden Valley.

### VINTAGE DESCRIPTION

A later start to picking and a mild period of ripening finished with the last grapes being picked in mid-May. A wet 2016 winter gave us a good foundation for our predominantly dry-grown vines on their own roots, and a cool, wet and fiercely windy spring followed, with a slightly higher spring rainfall than the Barossa Valley, which delayed flowering, though conditions during set meant that yields were at average levels. A mild summer with regular rainfall events followed, which allowed the grapes to reach full physiological maturity. The significant rainfall events largely missed our area and therefore we harvested the majority of our grapes in healthy condition. As always, careful hand picking in the vineyard and sorting of grapes as they were processed made sure that quality was not compromised. 2017 will be characterised by impeccably floral and vibrant white wines, an indicator of our slightly cooler conditions.

### RRP

\$33.00

### CELLARING POTENTIAL

Exceptional vintage,  
25+ years (from vintage).

**REVIEWED** October 2019