



HENSCHKE

Exceptional wines from outstanding vineyards

Louis Semillon 2014

Grape Variety

100% semillon grown in Eden Valley.

Technical Details

Harvest Date: 12-18 March | Alcohol: 12% | pH: 3.09 | Acidity: 6.72g/L

Maturation

19% aged for 6 months in seasoned 225L French barriques while the remaining 81% 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

The 2014 moon cycles put Easter quite late in the season and so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory. This ended in the wettest February in 44 years, with between 115 and 150mm of rain, all in 48 hours. Fortunately, Eden Valley and the Adelaide Hills were still in veraison, which allowed the quenching rain to rebalance the fruit, particularly in the older dry-grown vineyards. The yields appeared depressingly minuscule, due to a severe black frost in spring and cold windy weather during flowering in early December. Early picks of semillon and shiraz after the heat wave were in response to vine stress. The change to mild autumnal weather in late February after the rains allowed for a focus on other early vintage varieties, riesling in Eden Valley and pinot noir at Lenswood. Mild weather with cold dewy mornings and windy days prevailed. Disease pressure increased as March became colder and wetter, which seemed to change to a winter pattern after the equinox. It was indeed a late vintage and also resulted in one of the longest. The picking of Eden Valley cabernet and Lenswood merlot brought the season to a close at the beginning of May, where skilled vineyard teams played a critical role by hand selecting and picking the best quality fruit during the onset of rain and cold wintery weather. In summary, a challenging season with excellent quality but very low yields.

Wine Description

Vibrant pale straw with green hues. Complex aromas of lemon and lime zest, freshly cut grass, green apple and fragrant clover and almond blossom are enhanced with hints of anise and toasted hazelnut. Rich and textural, the palate shows flavours of citrus, stone-fruit and green apples; with finely poised acidity and a supporting mineral backbone, the incredibly restrained power and intensity provide both length and longevity.

Reviewed October 2015



Cellaring Potential

Exceptional vintage,
20+ years (from vintage).

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