



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2024 PRUE'S VERJUS

GRAPE VARIETY

75% semillon, 14% muscat blanc and 11% graciano grown on Henschke estate vineyards in the Eden Valley wine region, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 19 February | Alcohol: 0% | pH: 2.79 | Acidity: 14.28 g/L

MATURATION

The grapes are handpicked at veraison (onset of colouring in grapes) when they are starting to develop flavour but still have high acidity and sugars are only around 10%. After pressing, the juice is cold settled and sterile filtered into the bottle.

DESCRIPTION

Pale gold with green hues. Fragrant aromas of fresh gooseberry, lemongrass, citrus and nettle with heady tones of blossoming wattle and hints of pink peppercorn. The palate is fresh and crisp with pure fruit expression of lemon and Kaffir lime zest, apple-like acidity and touches of lemongrass, wild fennel and guava along the finish.

BACKGROUND

Prue's Verjus is a crisp and zesty, freshly-pressed grape juice made from a premium selection of unfermented green Eden Valley grapes. Semillon, muscat blanc and graciano have been selected to enhance the aromatic quality and food-friendly flavour of the verjus. This wonderful grapey condiment can be used for a half verjus, half sparkling water non-alcoholic spritzer, or in salad dressings and for cooking. Verjus can also be used to deglaze the pan after cooking light meats such as chicken, and for poaching. Splash fresh fruit with verjus in place of lemon juice to prevent discolouring. With bottle ageing, the colour and flavours intensify, just like a wine.

After opening, refrigerate and consume within 2 months.

VINTAGE DESCRIPTION

The lead up to the 2024 season in the Eden Valley was characterised by significant rainfall in June, followed by a dry spring. Variable fruit set and frost impacted the yield potential, however rain at the beginning of December assisted canopy and berry development and good soil moisture levels supported vine growth well into January. The mild summer weather eventually warmed up and dried out, with some short bursts of heat, leading into a warm, dry autumn, which delivered optimal maturity and ripeness in the fruit. Our focus on canopy health in the vineyard was vital and this attention to detail resulted in pure and intense primary fruit characters in our whites, with stunning acidity and freshness.

CELLARING POTENTIAL

Excellent vintage;
drink now.

REVIEWED June 2024