



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2010 JULIUS

MUSEUM RELEASE

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 24 February – 4 March | Alcohol: 12% | pH: 3.02 | Acidity: 6.94g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Green-gold with green hues. Lifted floral aromas of jasmine and frangipani with hints of Kaffir lime leaf, lemon balm and spicy white currant. The fleshy palate is layered with bright zesty citrus, crunchy apple and refreshing slate-like mineral acidity, with excellent length and depth. Still youthful.

BACKGROUND

Fourth-generation winemaker Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s from the vineyard areas of Eden Valley, Keyneton and Springton in the Eden Valley wine region. This region provides ideal ripening conditions for riesling and a unique track record of exceptional ageing potential. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. This wine is named as a tribute to ancestor Julius Henschke, a highly acclaimed artist and sculptor. Julius was recognised for his ornate headstones and angel sculptures at Gnadenberg Cemetery, as well as his most famous work, the inspiring War Memorial on North Terrace in Adelaide.

VINTAGE DESCRIPTION

The 2010 growing season was preceded by above average winter rainfall that replenished the soil moisture. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer making it the wettest year since 2005. A roller-coaster-ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines continued to look very healthy and went through veraison a week earlier than in 2009. Lower yields coupled with the mild ripening period resulted in incredibly concentrated fruit. Vintage began a week earlier than last year, on February 8, and was in full swing by mid-February. The white vintage was all but finished a month later, with no signs of sunburn or drought-affected berries. The signature varieties of Eden Valley, riesling and shiraz, once again produced exceptional quality with great acid balance.

CELLARING POTENTIAL

Excellent vintage,
Drink now – 2042+.

REVIEWED June 2022