



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2024 PEGGY'S HILL

### GRAPE VARIETY

100% riesling grown in the Eden Valley wine region.

### TECHNICAL DETAILS

Harvest Date: 21 February – 6 March | Alcohol: 11.5% | pH: 2.90 | Acidity: 6.83g/L

### MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters.

### WINE DESCRIPTION

Pale straw with green hues. Fragrant floral aromas of lemon and almond blossom, jasmine and chamomile over lime. The palate is vibrant and fruit-forward with fresh lemon, lime leaf, white musk and crisp acidity driving the flavour along the long finish.

### BACKGROUND

This riesling takes its name from a local landmark, Peggy's Hill, at the top of the range between the villages of Eden Valley and Keyneton. It is produced from a selection of longstanding Eden Valley riesling growers, whose vines range from 10 to 70 years of age, growing in low-vigour, ancient Cambrian soils at around 500m altitude. Peggy's Hill Riesling displays exceptional varietal and regional characteristics of lemon and lime citrus, white florals and fine acidity.

### 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 white wines, with stunning acidity and freshness.

### CELLARING POTENTIAL

Exceptional vintage;  
20+ years (from vintage).

REVIEWED June 2024