

HENSCHKE



PRODUCER PROFILE

Estate owned by: Stephen and Prue Henschke

Winemaker: Stephen Henschke, Johann Henschke

Total acreage under vine: 260

Estate founded: 1868

Winery production: 360,000 Bottles

Region: South Australia

Country: Australia



Henschke Louis Semillon 2015

WINE DESCRIPTION

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.

ABOUT THE VINEYARD

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration.

WINE PRODUCTION

The Henschke vineyards are nurtured under biodynamic principles. 5% aged for 8 months in seasoned 225L French barriques while the remaining 95% is aged in tank on lees.

TASTING NOTES

Pale green-gold in colour. Attractive aromas of lemon curd, almond and clover blossom florals, white currant and green apple, with hints of lemongrass and sweet pea. Generous flavours of lemon curd, white nectarine and lemon thyme fill the palate, which is beautifully balanced with a granny smith apple texture and polished minerality, crisp acidity and a deliciously long, dry finish.

FOOD PAIRING

BLUE SWIMMER CRAB WITH ZUCCHINI AND SEAWEED BUTTER

VINEYARD & PRODUCTION INFO

Vineyard name:	Eden Valley Vineyard
Soil composition:	Sandy loam over gravel and bedrock with patches of clay
Elevation:	1,640 feet
Average Vine Age:	50 years
Harvest time:	17 February & 23 March
First vintage of this wine:	1995

WINEMAKING & AGING

Varietal composition:	100% Sémillon
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Animal based
Type of aging container:	Barriques and Stainless steel tanks
Type of oak:	French
Length of aging before bottling:	5% for 8 months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.2
Residual sugar:	2.0 g/L
Acidity:	6.6 g/L