



HENSCHKE

Exceptional wines from outstanding vineyards



Serving Idea

Apricot flummery.

Noble Rot Semillon 2002

Grape Variety

100% semillon grown at Eden Valley, naturally infected with *Botrytis cinerea*.

Technical Details

Harvest Date: 3 May | *Alcohol:* 12% | *pH:* 3.34 | *Acidity:* 8.0 g/L

Background

For centuries in Europe very late harvest wines have been made from grapes infected in the vineyard with the *Botrytis cinerea* mould. This mould, known as the noble rot, develops in the ripening grape berries causing higher sugar and acid levels to be achieved with corresponding enhancement of flavours and lusciousness of the wine.

Vintage Description

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy. The drizzly cold weather affected the flowering and caused poor fruitset, commonly known as 'hen and chicken'. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving less than 20% in some varieties. In addition the season was 2–3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop, 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Deep golden colour. Sweet ripe lifted aromas of honey, nectar, orange peel, grapefruit, apricots and straw. The palate displays sweet luscious honeycomb, orange peel and nougat flavours, finishing long and intense with an acid crispness.

Cellaring Potential

Excellent vintage, optimum year 2007.