



HENSCHKE

Exceptional wines from outstanding vineyards



Julius Riesling 2009

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest Date: 10 March–27 March | *Alcohol:* 12.5% | *pH:* 2.98 | *Acidity:* 7.0g/L

Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characteristics.

Background

Riesling is the classic grape variety of Germany and one of the earliest varieties brought to South Australia. 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. These dry, food-oriented wines are clean and crisp and have the ability to age into delicious marmalade on toast flavours, due to the cool climate of the Eden Valley region. This region provides ideal ripening conditions for the riesling grape and has a unique track record of exceptional ageing potential for the variety. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock, with patches of clay. It has been named in tribute to ancestor Julius Henschke, a highly acclaimed artist and sculptor.

Vintage Description

The 2009 vintage was preceded by another cold, drought winter, with 399mm rainfall in Eden Valley for the year (a good year would see 500mm). It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s, some frost damage in low-lying areas, but very little rain during September and October. In fact, it was the driest September for 30 years and the driest October on record. Staggered flowering resulted from cool weather which reduced the fruit set. Some varieties were also pruned back hard to just a few spurs to allow them to survive with no water. Rain arrived in mid-December with around 65mm recorded, making it the wettest month of the whole year. The cool southerlies continued through into the new year, reminiscent of 2005. December didn't record any days over 32C. January tended warm to hot with a couple of heat spikes into the high 30s and low 40s. Late January brought a record six days over 40C, not seen since 1908, causing vine stress, exacerbated by drought conditions and empty dams, followed by another week of hot weather culminating in a 46C day on Black Saturday on February 7. Fortunately subsequent weather was mild and dry, with perfect ripening weather from March 1 moving into autumn mode. A strong change brought a general rain across the state with 10-20mm in early March, which helped with ripening and flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

Wine Description

Pale gold with green tints. The nose displays delightful citrus and lime marmalade with clove hints, green peppercorns and a distinct minerality. Dry, tight and racy on the palate with layers of intense lime zest and citrus fruit. Excellent texture and length.

Cellaring Potential

Exceptional vintage, drink now to 2024.