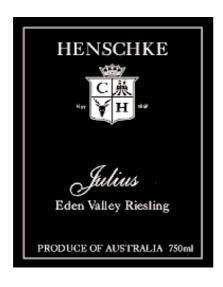


# $\overline{\mathrm{HENSCH}}\overline{\mathrm{KE}}$ exceptional wines from outstanding vineyards



## JULIUS EDEN VALLEY RIESLING 2001

### Grape Variety

100% riesling grapes grown at Eden Valley, Springton and Keyneton.

#### 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 riesling wines as early as the 1950s, from the vineyard areas of Eden Valley, Keyneton and Springton. These dry, foodoriented 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 excellent 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 a great-uncle, Julius Henschke, a highly acclaimed artist and sculptor.

#### Vintage Description

The season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat reduced flavours and produced high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds. The year particularly highlights the tenacity of riesling and shiraz.

# Wine Description

Pale green in colour. An intense blend of fragrant floral and citrus blossoms highlighted by delicious lavender, rose petal, lime and white currant aromas. A well-balanced, delicate, crisp palate, expressing excellent intensity of flavour and length.

#### Cellaring Potential

Excellent vintage, optimum year 2007.

## Serving Ideas

Little crêpe of shredded chicken and creamy chervil dresing

#### Technical Data

Harvest date: 7 March-26 April

Alcohol: 12.7 рН 3.17 Acid: 6.7

Screw cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of the riesling and to protect the purity from cork-induced off characters.