



HENSCHKE

Exceptional wines from outstanding vineyards

Julius Riesling 2010

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest Date: 24 February - 4 March | *Alcohol:* 12% | *pH:* 3.02 | *Acidity:* 6.94 g/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 2010 growing season was preceded by above average winter rainfall that built up moisture in the soil profile and provided water for the dams. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result.

A roller-coaster-ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines continued to look very healthy and went through veraison a week earlier than in 2009. Lower yields coupled with the mild ripening period resulted in incredibly concentrated fruit. Vintage began a week earlier than last year, on February 8, and was in full swing by mid-February. The white vintage was all but finished a month later, with no signs of sunburn or drought-affected berries. The red harvest continued with deeply coloured, well-balanced grapes being picked during superb mild, dry conditions through to the third week of April. The signature varieties of Eden Valley, riesling and shiraz, once again produced exceptional quality with great acid balance.

Wine Description

Pale straw with green hues. The nose displays intense lemon and lime zest, green peppercorns and distinct minerality, with lifted floral notes. Concentrated lime flavours accented with cardamom spice. The textured mid-palate leads to a long, crisp, clean finish.

Reviewed May 2010



Cellaring Potential

Excellent vintage, drink now to 15+ years.