



HENSCHKE

Exceptional wines from outstanding vineyards

Julius Riesling 2007

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest Date: 25 February-15 March | Alcohol: 12.5% | pH: 3.08 | Acidity: 7.0g/L

Maturation

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

Background

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 in the Eden Valley wine 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. The wine is named after ancestor Julius Henschke, a highly acclaimed artist and sculptor.

Vintage Description

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley. The highly publicised drought of 2006 was reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50%.

Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring goods rains to the agricultural areas of South Australia. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

Wine Description

Bright green-gold in colour. The nose is lifted and intense with sweet lemon blossom and lavender florals, zesty lime and lemon, marmalade on toast and mineral notes. The textured palate offers layers of flavour intermingled with fine, crisp acidity and minerality, providing great length.

Reviewed October 2010



Cellaring Potential

Great vintage,
10+ years (from vintage).