



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2016 LOUIS SEMILLON

GRAPE VARIETY

100% semillon grapes from vines which are managed using biodynamic principles grown in Eden Valley.

TECHNICAL DETAILS

Harvest Date: 25 February | Alcohol: 12% | pH: 3.02 | Acidity: 6.11g/L

MATURATION

5% aged for 8 months in seasoned 225L French barriques while the remaining 95% is aged in tank on lees.

WINE DESCRIPTION

Pale gold with lime green hues. Fragrant clover blossom, lemon curd, Nashi pear and stone-fruit aromas are elevated by notes of freshly cut meadow, biscuit and lanolin. Rich citrus, lemon butter and stone-fruit flavours are balanced with elegant and pure acidity, carrying the complex mid-palate along a clean and fine finish with excellent length.

BACKGROUND

A tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace vineyard. His expertise as a vigneron has resulted in a legacy in the form of the famous vineyard being maintained using long-term organic principles. The semillon is a reserve selection from 50-year-old vines, grown in the Henschke vineyard at Eden Valley.

VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old-vine Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

CELLARING POTENTIAL

Excellent vintage,
20+ years (from vintage).

REVIEWED January 2019