



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2017 THE ROSE GROWER NEBBIOLO

GRAPE VARIETY

100% nebbiolo grown on the Henschke Eden Valley vineyard, and managed using organic and biodynamic principles.

TECHNICAL DETAILS

Harvest Date: 15 May | Alcohol: 13.5% | pH: 3.34 | Acidity: 5.27g/L

MATURATION

Fermented on skins for up to 30 days and matured in 100% seasoned French hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Pale garnet with rose hues. Fragrant aromas of potpourri, rosehip, red cherry and orange peel with floral notes of wild thyme, briar and cardamom. The savoury and complex palate is layered with cranberry, red currant, charcuterie and licorice root, balanced by minerality and fresh acidity for a long, textural tannin finish.

BACKGROUND

It is believed that the name nebbiolo is derived from the Italian word *nebbia*, meaning fog. The Henschke nebbiolo vines have been planted on rocky soils on an elevated foggy north facing slope at the source of the North Para River, at the top of the range overlooking the village of Eden Valley. The wine is named after the pioneering Roesler family, who managed the property as a dairy for generations. In the German language, Roesler is an occupational name for 'rose grower'.

VINTAGE DESCRIPTION

A later start to picking and a mild period of ripening finished with the last grapes being picked in mid-May. A wet 2016 winter gave us a good foundation for our predominantly dry-grown vines on their own roots, and a cool, wet and fiercely windy spring followed, with a slightly higher spring rainfall than the Barossa Valley, which delayed flowering, though conditions during set meant that yields were at average levels. A mild summer with regular rainfall events followed, which allowed the grapes to reach full physiological maturity. The significant rainfall events largely missed our area and therefore we harvested the majority of our grapes in healthy condition. As always, careful hand picking in the vineyard and sorting of grapes as they were processed made sure that quality was not compromised.

CELLARING POTENTIAL

Exceptional vintage,
20+ years (from vintage).

REVIEWED January 2021