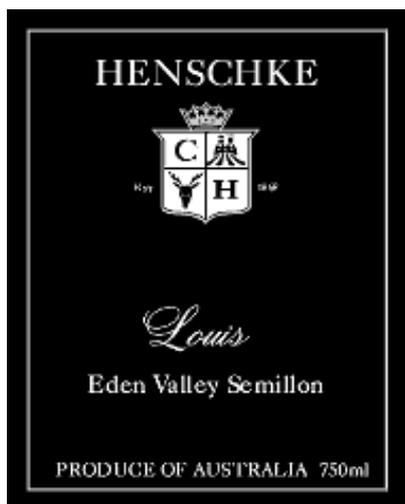




HENSCHKE

exceptional wines from outstanding vineyards



LOUIS EDEN VALLEY SEMILLON 2002

Grape Variety

100% semillon grown in Eden Valley.

Wine Description

Green gold in colour. Sweet delicate fragrant lemon grass, clover blossom, gooseberry and lemon blossom aromas with hints of lanolin and biscuity oak. Soft sweet fruit; rich intense and herbaceous with excellent depth, texture and length. Quite restrained with excellent potential for long development and ageing.

Cellaring Potential

Exceptional vintage, optimum year 2008. Stelvin closure.

Serving Ideas

Rillettes of rabbit with cumquats.

Technical Data

Harvest date:	26 April-1 May
Alcohol:	13.8
pH	3.05
Acid:	6.2

Background

Named as a tribute to Louis Edmund Henschke (1919-1990), who owned and managed the Hill of Grace vineyard for 40 years. His expertise as a vigneron has resulted in a legacy in the form of the famous vineyard being maintained using long-term organic principles. A part of the semillon is sourced from 45-year-old vines from the vineyard. The semillon variety has been traditionally used in Australia for the production of dry, full-bodied white wines with excellent ageing properties.

Vintage Description

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken'. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop, 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

TASTING NOTES