



HENSCHKE

Exceptional wines from outstanding vineyards



Peggy's Hill Eden Valley Riesling 2007

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest date: 23 February – 22 March | *Alcohol:* 12.5% | *pH:* 3.10 | *Acid:* 6.8g/L

Maturation

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

Background

The riesling takes its name from a local landmark, Peggy's Hill, at the top of the range between Eden Valley and Keyneton.

Produced from selected traditional Henschke Eden Valley growers, whose vines are up to 50 years old, growing in low-vigour ancient Cambrian soils at around 500m altitude. The Eden Valley riesling displays exceptional varietal and regional characteristics.

Vintage Description

The 2007 vintage has shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 has been 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 to 25 %, compounded by the drought and lack of subsoil moisture with overall losses of up to 50 % expected.

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 good rains to the agricultural areas of South Australia, with flooding up north.

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 has been recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase.

The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

Wine Description

Pale green gold in colour. Fragrant floral aromas with lemon zest, citrus blossom, lime and hints of bath talc. The medium-weight palate has fine crisp acidity, citrus/lime flavours, good intensity, texture and length.

Serving Idea

Pâté, fish, shellfish, pasta, chicken and antipasti.

Cellaring Potential

Very good vintage, drink now to 2012.

CA HENSCHKE & CO

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