



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Coralinga Sauvignon Blanc 2015

### Grape Variety

100% sauvignon blanc grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

### Technical Details

Harvest Date: 26 February-16 March | Alcohol: 13% | pH: 3.19 | Acidity: 6.37g/L

### Maturation

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

### Background

This sauvignon blanc is a tribute to the historic Coralinga homestead and apple orchard that was destroyed by bushfires in the early 1900s. The homestead was situated close to the Henschke Lenswood property in the heart of the southern Mount Lofty Ranges. At 550m, Lenswood has higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity, and still enough sunshine to fully ripen the grapes. The exotic aromatic qualities of the sauvignon blanc reflect the exceptional site of this vineyard and the suitability of this variety to the cool climate of the Adelaide Hills region.

### Vintage Description

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Adelaide Hills vineyards. By the end of the first week, relief came with 60-75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage. Most of our white varieties were in before Easter, moving on to the Adelaide Hills red varieties soon after, and eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided classic Adelaide Hills expressions of riesling, chardonnay and sauvignon blanc that show extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.

### Wine Description

Pale straw with lime green hues. An attractive nose of frangipani and jasmine florals, white currant, honeysuckle and passionfruit, with an underlying note of tropical fruit and gooseberry. The palate is intense and focused, displaying pure tropical flavours, white currants, grapefruit, gooseberry and white florals, with a slatey, mineral balance and a long fine, crisp finish.



### Cellaring Potential

Exceptional vintage,  
5+ years (from vintage).

Reviewed September 2015

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