



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Julius Riesling 2008 (Cellar Release)

### Grape Variety

100% riesling grown in Eden Valley.

### Technical Details

Harvest Date: 18 February-8 March | Alcohol: 12.5% | pH: 3.04 | Acidity: 7.5g/L

### Maturation

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters.

### Background

Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s from the vineyard areas of Eden Valley, Keyneton and Springton in the Eden Valley wine region. This region provides ideal ripening conditions for the riesling grape and has a unique track record of exceptional ageing potential for the variety. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. The wine is named after ancestor Julius Henschke, a highly acclaimed artist and sculptor.

### Vintage Description

The 2008 vintage in Eden Valley was preceded by an average rainfall and a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set despite the expectation that the previous drought year of 2007 would affect yields. The vines also showed surprisingly vigorous growth. A dry and hotter than average early summer caused smaller berry and bunch size. Although temperatures climbed to over 40C around New Year and in mid-February, the weather from mid-January through February was the coolest for 30 years, allowing amazing development of fruit colour, flavour and maturity. One of the earliest harvests on record, which began early February, produced exceptional whites, in particular riesling.

In early March, South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected searing heat seemed never-ending and resulted in stressed vines, significant leaf drop, escalating sugar levels in the fruit and significant shrivel. A cool change followed, which brought relief; however, it was too late for fruit still hanging, which had literally cooked on the vine. Selective early morning handpicking, leaving shrivelled fruit on the vines, gave the best quality, resulting in some amazing intensely coloured and flavoured reds, in particular shiraz. It was an easy season to practise organic viticulture and a season that demanded biodynamics to keep the vines healthy.

### Wine Description

Golden straw with green hues. Lifted aromas of citrus, lime jube, honeysuckle and lemon curd with delicate citrus blossom florals and underlying toasty development. The palate exhibits layers of citrus fruits and hints of spice, with powerful zesty acidity to provide structure and finesse for a long, fine finish, displaying longevity.

Reviewed February 2014



### Cellaring Potential

Excellent vintage,  
15+ years (from vintage).

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