



HENSCHKE

Exceptional wines from outstanding vineyards

Julius Riesling 2004

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest Date: 31 March-15 April | *Alcohol:* 12.5% | *pH:* 2.96 | *Acidity:* 6.7g/L

Maturation

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

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 average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. The soil profile was filled at last, as were most growers' dams. A relatively frost-free, wet, warm and thundery spring followed, which created a natural 'greenhouse' effect for the vines. They grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy, tempered by the cool southerlies off the ocean. The month of January was the coolest since 1992 and the vines thrived with virtually no heat stress. Since the start of February, traditionally the hottest month, everyone's worst fears were realised, with searing heat causing sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately, March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under perfect conditions. The vintage was almost as late as 2002. Where crop thinning was done, the season produced excellent wines with seamless elegance.

Wine Description

Deep gold with lime hues. Developed aromas of marmalade on toast, waxy preserved lemon, lime leaf and Bickford's brown lime cordial with underlying florals of jasmine, white flowers and lavender. Rich and vibrant on the palate with citrus and lime leaf flavours, beautiful intensity and balance, as the phenolics create texture and fine acidity on the long finish.

Cellaring Potential

Great vintage, 20+ years (from vintage).

Reviewed July 2017

