Coralinga Sauvignon Blanc 2014

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

Technical Details
Harvest Date: 25 March-8 April | Alcohol: 13% | pH: 3.1 | Acidity: 6.8g/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 by Henschke’s Lenswood property in the heart of the South 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 these vineyards and the suitability of this variety to the cool climate of the Adelaide Hills region.

Vintage Description
The 2014 moon cycles put Easter quite late in the season and so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory. This ended in the wettest February in 44 years, with between 115 and 150mm of rain, all in 48 hours. Fortunately, Eden Valley and the Adelaide Hills were still in veraison, which allowed the quenching rain to rebalance the fruit, particularly in the older dry-grown vineyards. The yields appeared depressingly minuscule, due to a severe black frost in spring and cold windy weather during flowering in early December. Early picks of semillon and shiraz after the heat wave were in response to vine stress. The change to mild autumnal weather in late February after the rains allowed for a focus on other early vintage varieties, riesling in Eden Valley and pinot noir at Lenswood. Mild weather with cold dewy mornings and windy days prevailed. Disease pressure increased as March became colder and wetter, which seemed to change to a winter pattern after the equinox. It was indeed a late vintage and also resulted in one of the longest. The picking of Eden Valley cabernet and Lenswood merlot brought the season to a close at the beginning of May, where skilled vineyard teams played a critical role by hand selecting and picking the best quality fruit during the onset of rain and cold wintry weather. In summary, a challenging season with excellent quality but very low yields.

Wine Description
Pale straw with green hues. A fragrant and lifted bouquet of citrus blossom, citrus fruits, gooseberry and tropical fruits with notes of anise, white pepper and fresh tarragon. The fresh and vibrant palate shows concentrated citrus and stone-fruit flavours, with pure acidity and balance for a crisp, fine and long finish.

Reviewed August 2014

Cellaring Potential
Exceptional vintage, 5+ years (from vintage).