



HENSCHKE

Exceptional wines from outstanding vineyards

Coralinga Sauvignon Blanc 2007

Grape Variety

100% sauvignon blanc grown on the Coulter vineyard at Lenswood in the Adelaide Hills.

Technical Details

Harvest Date: 1-8 March | Alcohol: 12.5% | pH: 3.08 | Acidity: 6.8 g/L

Maturation

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

Background

The sauvignon blanc pays tribute to the nearby historic Coralinga homestead and apple orchards destroyed by bushfires in the early 1900s. Lenswood lies in the Adelaide Hills, 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 aromatic mineral 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. The vineyard has a steep north to east facing slope.

Vintage Description

The 2007 vintage, surprisingly, resulted in excellent quality wines and average yields being obtained from the Adelaide Hills. The highly publicised drought of 2006 had been reported as the worst ever. Our Lenswood vineyard in the Adelaide Hills received only half its annual rainfall and was one of our driest seasons. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was no spring frost damage at Lenswood due to the steep terrain, but a lack of subsoil moisture due to the drought, which helped control yields. 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 rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, bringing the harvest forward.

The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. The whites were picked by March 20 and the reds by April 18, a record early finish. In summary, a warmer and drier Eden Valley-like vintage with good average yields and excellent quality.

Wine Description

Pale green-gold in colour. The delicate nose displays meadow hay, gooseberry, white peach and almond blossom aromas with hints of mussel shell minerality. The fleshy, textured palate provides a lovely balance of sweet, juicy stone-fruits and crisp acidity.

Reviewed October 2010



Cellaring Potential

Very good vintage, drink now.