



HENSCHKE

Exceptional wines from outstanding vineyards

Louis Semillon 2010

Grape Variety

100% semillon grown in Eden Valley.

Technical Details

Harvest Date: 19-24 February | Alcohol: 11.5% | pH: 3.12 | Acidity: 7.1g/L

Maturation

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

Background

A tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace vineyard. His expertise as a vigneron has resulted in a legacy in the form of the famous vineyard being maintained using long-term organic principles. The semillon is a reserve selection from 50-year-old vines, grown in the Henschke vineyard at Eden Valley.

Vintage Description

The 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring, which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result.

A roller-coaster ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

Wine Description

Pale yellow with green hues. Sweet, fragrant aromas of orange and clover blossom, citrus zest, stone-fruits and hints of lanolin and cashew. Rich and complex with vibrant lime zest and fresh cut grass flavours; excellent acidity and texture layered across the palate through to a crisp finish.



Cellaring Potential

Exceptional vintage,
20+ years (from vintage).

Reviewed October 2012