



HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential

Great vintage,
drink now to 2015.

Louis Semillon 2007

Grape Variety

100% semillon grown in Eden Valley.

Technical Details

Harvest Date: 19 February - 22 March | *Alcohol:* 12.5% | *pH:* 3.21 | *Acidity:* 5.8 g/L

Maturation

26% aged on lees for 6 months in older 225L French barriques. Remainder kept in tank to preserve fruit characters and blended prior to bottling.

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 vines up to 50 years old, grown in the Henschke vineyard at Eden Valley.

Vintage Description

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 has been reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% expected. 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 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February has been recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase. The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

Wine Description

Brilliant pale gold with lime hues. The crisp, fresh nose exhibits sweet, lifted, honeydew aromas with citrus blossom, nectarine, lanolin and some grassy hints. The palate is well structured with ripe citrus and nectarine flavours, textured mango skin mouthfeel, rich, full, soft and juicy with crisp acidity and good length with lingering flavours.