



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2017 CORALINGA SAUVIGNON BLANC

GRAPE VARIETY

100% sauvignon blanc grapes from vines which are managed using biodynamic principles grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date 28 March-12 April | Alcohol: 13% | pH: 3.17 | Acidity: 6.94g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters.

WINE DESCRIPTION

Pale straw in colour with green hues. Vibrant aromas of grapefruit blossom, gooseberry, passionfruit and white currant with hints of crushed blackcurrant leaf and musk. Concentrated citrus, white currant and passionfruit flavours are complemented with hints of grapefruit zest and guava, while the fine and focussed lime juice acidity and river pebble minerality provide great purity and length.

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 to the Henschke Lenswood property in the heart of the southern 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 this vineyard and the suitability of the variety to the cool climate of the Adelaide Hills region.

VINTAGE DESCRIPTION

Extremely heavy winter rainfall and ferocious spring winds and hail set up one of the most challenging vintages we have ever experienced at Lenswood. Flowering was late, occurring in December rather than November, in rare calm and sunny weather which set us up for good yields. The conditions post-Christmas were characterised by elevated evening temperatures, heavy rain every four days, foggy mornings and low day time temperatures. Harvest started in March; three weeks later than usual. By Easter, all Adelaide Hills whites and our pinot noir were safely in the winery, and in excellent condition despite 760mm falling during the growing season. This was a vintage saved in the vineyard by the outstanding work of the Adelaide Hills viticultural team under extremely trying conditions, with results that exceeded expectations.

ACCOLADES

2017 Royal Adelaide Wine Show - Bronze Medal

2017 Adelaide Hills Wine Show - Bronze Medal

CELLARING POTENTIAL

Exceptional vintage,
10+ years (from vintage).

REVIEWED February 2018