



HENSCHKE

Exceptional wines from outstanding vineyards

Noble Gewürztraminer 2016

Grape Variety

Produced from fully ripened gewürztraminer grapes grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

Technical Details

Harvest Date: 5 April | Alcohol: 11% | pH: 3.25 | Acidity: 6.25g/L | Residual sugar: 139g/L

Maturation

Late harvest gewürztraminer grapes were fermented cool to enhance the floral aromas, delicate flavours and bottled early to retain natural luscious sweetness.

Background

The Noble Gewürztraminer is produced from fully ripened gewürztraminer grapes grown on Archer's Vineyard. The Archer's gewürztraminer vineyard, planted in 2002, has been named as a tribute to Alan and Mary Archer of Lenswood and is located high in the central cool-climate Adelaide Hills. The property had previously belonged to Alan and Mary Archer who ran The Chesser Cellar, a dining institution in Adelaide for many years. Alan had previously sold my father Cyril's wine in Adelaide and Mary grew her produce for the restaurant in her garden on the farm at Lenswood. The ancient well-drained sandy loam soils derived from a sedimentary shale bedrock ensure naturally low-yielding vines and concentrated fruit flavours. The handpicked late harvested fruit had natural botrytis, resulting in greater complexity and lusciousness. The cool-climate Adelaide Hills provides purity of fruit, beautiful acidity, length of flavour and excellent ageing potential. Serve cold with fresh fruit desserts and cheeses.

Vintage Description

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter moon. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

Wine Description

Pale gold with subtle pink hues. The nose is beautifully fragrant with aromas of peach nectar, lychee and Turkish delight, intertwining with floral notes of red rose petals and musk stick. Sweet layers of candied apricot, gooseberry and lychee flavours fill the palate, which is rich and textured with excellent mouthfeel and acid balance for a clean and luscious finish.



Cellaring Potential

Excellent vintage,
15+ years (from vintage).

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