



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Noble Gewürztraminer 2013

### Grape Variety

Produced from fully ripened gewürztraminer grapes grown at the Henschke Archer's vineyard in the Adelaide Hills township of Lenswood.

### Technical Details

*Harvest Date:* 8 May | *Alcohol:* 11% | *pH:* 3.26 | *Acidity:* 7.29g/L

### Maturation

Gewürztraminer grapes were fermented cool to enhance the floral aromas, delicate flavours and 15% residual 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 2013 harvest was expected to be early, with the Easter full moon very close to the autumn equinox, and sure enough budburst started early in spring 2012 with green shoots emerging in the first week of September suggesting this would be so. All varieties woke to a cool and mild spring, with cabernet the last to greet the sun on October 1. A snow flurry in early October led into a mild November, with warm days and nights providing excellent conditions for flowering. Set was excellent across all varieties. Spring was conspicuous for its dryness but thankfully frost free, and as summer approached the vines developed beautifully balanced canopies and rain was just a distant memory. It was not to rain again until the end of harvest, seven dry months that produced a green drought. As harvest time approached, it was abundantly clear that 2013 was going to be exceptional in terms of yield and quality across all varieties - a rare thing in the lofty airs of Lenswood, where weather events usually dictate terms that are best described as challenging! Chardonnay and riesling were fabulous, as too were sauvignon blanc, gewürztraminer, pinot gris, merlot and cabernet. Lenswood does not give up her fruit easily but every now and then she tosses a furtive glance your way and delivers the unexpected. The 2013 harvest will be remembered as near perfection in a year of snow and drought, truly a rare and exceptional vintage.

### Wine Description

Pale gold in colour. Sweet, lifted aromas of old-fashioned roses, lychee, musk stick, orange rind and ginger spice. The palate bursts with sweet, intense flavours of lychee, ripe orange and roses, with a beautiful balance of sweetness and fine acidity for a long and luscious finish.



### Cellaring Potential

Exceptional vintage,  
5+ years (from vintage).

Reviewed February 2014