



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2017 NOBLE GEWÜRZTRAMINER

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: 4 May | Alcohol: 11% | pH: 3.37 | Acidity: 6.91g/L

MATURATION

Late harvest gewürztraminer was fermented cool to enhance the floral aromas, and delicate flavours while retaining 99g/L of residual sugar. Bottled early to retain natural luscious sweetness.

WINE DESCRIPTION

Pale gold with golden-green hues. Fragrant and perfumed aromas of jasmine, honeysuckle, chamomile and citrus blossom are supported by richer undertones of candied mandarin, apricot, lychee and musk. Notes of thyme and lemon verbena lend an attractive herbaceousness. The palate is rich and luscious, with flavours of guava, stone fruit, ripe nashi pear and baked apple with cinnamon spice, balanced by bright, cleansing acidity. Botanical nuances of pine needle and juniper add complexity on the long, sumptuous finish.

BACKGROUND

The Archer's gewürztraminer vineyard, planted in 2002, has been named as a tribute to Alan and Mary Archer who had previously owned the property, and ran The Chesser Cellar, a dining institution in Adelaide for many years. 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.

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. The Lenswood vineyard continues to show enormous resilience, and the soil health no doubt plays an important role in the beautiful wines created in 2017.

CELLARING POTENTIAL

Excellent vintage,
10+ years (from vintage).

REVIEWED June 2020