



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2018 ALFRED'S FINE OLD RIESLING

### GRAPE VARIETY

100% riesling grown on the Henschke Farm Vineyards, managed with organic and biodynamic practices.

### TECHNICAL DETAILS

Harvest Date: 28 February | Alcohol: 11.5% | pH: 3.07 | Acidity: 6.41g/L

### MATURATION

Fermented and then matured in seasoned French oak barriques for 10 months prior to blending and bottling. Bottle aged in the Henschke cellars for 3 years prior to release.

### WINE DESCRIPTION

Light straw with green hues. Intensely fragrant aromas of citrus blossom, citrus oil, lemon zest, grilled lime and pink grapefruit, with complex notes of lime marmalade on toast, vanilla cream, jasmine and clove. The palate is crisp and dry with rich flavours of orange and lime, lemon barley and toast, balanced by a chalky mineral mouthfeel and a lovely acid line driving a long, fine finish.

### BACKGROUND

Alfred's Fine Old Riesling is named as a tribute to Stephen's grandfather and third-generation winemaker Paul Alfred Henschke, affectionately known as Alf, who made his riesling in the fine old traditional Barossa 'Hock' style. Organically dry-grown in the Henschke Farm Vineyards on shallow red-brown earths, this low-yielding, old vine, textural riesling was traditionally matured in tank, seasoned French oak and bottle for up to 3 years before release.

### VINTAGE DESCRIPTION

A moderately wet winter combined with average spring conditions meant that vines grew well in the mild weather. Ideal flowering conditions in late spring/early summer lead to the potential for near-average yields. Late December became warm and dry and assured for healthy canopies with low disease pressure. The summer months of January and February were typically hot and dry but extreme heat periods were shorter than in recent memory, characterised instead by well above-average overnight temperatures. The old-vine vineyards coped well with the warm nights, their deep roots able to withstand the warming and drying effect on the topsoil, maturing the balanced crops as autumn approached. March and April provided the light and warmth to the Eden Valley which lead to full and balanced maturity being achieved across all grape varieties. With warm sunny days and cool nights, the dry autumn guaranteed that pristinely-healthy grapes arrived in the fermenters. All in all, the 2018 vintage will be considered a standout of this decade. The excellent quality of the whites is clear, fittingly so in the year we celebrated our 150th anniversary of family winemaking.

### CELLARING POTENTIAL

Exceptional vintage,  
15+ years (from vintage).

REVIEWED August 2022