



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2019 PRUE'S VERJUS

GRAPE VARIETY

53% graciano, 27% riesling and 20% muscat blanc grapes grown on the Henschke estate vineyards in the Eden Valley wine region.

TECHNICAL DETAILS

Harvest Date: 20 February | Alcohol: 0% | pH: 2.81 | Acidity: 13.4g/L

MATURATION

The grapes are handpicked at veraison (onset of colouring in grapes) when they are starting to develop flavour but still have high acidity and sugars and only around 10% sugar. After whole-bunch pressing the juice is cold settled and sterile filtered into the bottle.

DESCRIPTION

Clear with a pale straw hue. Spicy, fragrant grape blossom, citrus rind and stone-fruit aromas. The palate is fresh and juicy with spicy grape flavours, tangy apple and stone-fruit, crisp acidity and a zesty finish.

BACKGROUND

Verjus is a wonderful grapey condiment that can be used as a replacement for citrus in spritzers or used on salads, either straight from the bottle or as a vinaigrette. Verjus can also be used to deglaze the pan after cooking light meats such as chicken or veal, and for poaching fruits. Splash fresh fruit with Verjus in place of lemon juice to prevent discolouring. Graciano, riesling and muscat blanc have been blended to enhance the aromatic quality and food matching flavour of the Verjus. With bottle ageing, the colour and flavours intensify, just like a wine.

Refrigerate and use within 2 months after opening.

More recipe ideas can be found on our website: henschke.com.au

VINTAGE DESCRIPTION

Vintage 2019 has shaped up to be a challenging one, with below-average yields but good quality level. The hand-picked fruit that arrived at the winery in the cool of the morning was clean, with good concentrated flavours. A dry winter, spring and summer with warmer than average temperatures in January and February lead to the advancement of maturity of all grape varieties in our regions and an early onset of vintage.

CELLARING POTENTIAL

Exceptional vintage,
Drink now.

REVIEWED March 2019