



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2022 PRUE'S VERJUS

GRAPE VARIETY

64% graciano, 24% muscat blanc and 12% semillon grapes grown on the Henschke estate vineyards in the Eden Valley wine region.

TECHNICAL DETAILS

Harvest Date: 1 March | Alcohol: 0% | pH: 2.64 | Acidity: 16.1g/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 are only around 10%. After whole-bunch pressing the juice is cold settled and sterile filtered into the bottle.

DESCRIPTION

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

BACKGROUND

Prue's Verjus is a crisp and zesty, freshly-pressed grape juice made from a premium selection of unfermented green Eden Valley grapes. This wonderful grapey condiment can be used for a half verjus, half sparkling water non-alcoholic spritzer, or in salad dressings and for cooking. Verjus can be used to deglaze the pan after cooking light meats such as chicken, and for poaching. Splash fresh fruit with verjus in place of lemon juice to prevent discolouring. Graciano, muscat blanc and semillon have been selected to enhance the aromatic quality and food-friendly flavour of the verjus. With bottle ageing, the colour and flavours intensify, just like a wine.

Refrigerate and use within 2 months after opening.

VINTAGE DESCRIPTION

The winter of 2021 brought good rainfall to refill soil profiles and a cool, slow start to the growing season resulted in budburst occurring two weeks later than average. An extreme hail event on 28 October decimated the young growth across our vineyards in Keyneton and significant crop potential was lost. Late flowering (late November/early December) avoided the cold and windy conditions, resulting in good fruit set, albeit smaller yields. A burst of summer heat without any extremes supported berry development and balanced canopy growth. Welcome rain in late January kicked off veraison and ripening, providing a mild and dry finish to summer. 2022 was a 'late' vintage with harvest dates 1-2 weeks later than the historical average. The resulting wines have great elegance with excellent aromatic and flavour intensity, bright acidity and wonderful ageing potential.

CELLARING POTENTIAL

Excellent vintage,
Drink now.

REVIEWED June 2022