



# HENSCHKE

*Exceptional wines from outstanding vineyards*



## Joseph Hill Gewürztraminer 2008

### Grape Variety

100% gewürztraminer grown in Eden Valley.

### Technical Details

*Harvest Date:* 26 February-11 March | *Alcohol:* 13% | *pH:* 3.16 | *Acidity:* 7.2g/L

### Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characters.

### Background

The traminer grape originated in the Tramin area of the north-east of Italy. This variety has been grown for centuries in French Alsace and Germany. The German prefix *gewürz*, meaning spicy, is used when the wine exhibits an aromatic spicy character. The altitude, cool climate and deep loam soils of Eden Valley provide excellent conditions for this variety. The gewürztraminer vineyard is planted on well-drained deep sandy loam and silt. It is named after Joseph Hill Thyer who pioneered the first vines on this property in the early 1900s.

### Vintage Description

The 2008 vintage in Eden Valley was preceded by an average rainfall and a mild and unusually frost-free spring with regular rainfall periods. Fine flowering weather meant good set despite the expectation that the previous drought year of 2007 would affect yields. The vines also showed surprisingly vigorous growth. A dry and hotter than average early summer caused smaller berry and bunch size. Although temperatures climbed to over 40C around New Year and in mid-February, the weather from mid-January through February was the coolest for 30 years, allowing amazing development of fruit colour, flavour and maturity. One of the earliest harvests on record, which began early February, produced exceptional whites, in particular riesling.

In early March South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected searing heat seemed never-ending and resulted in stressed vines, significant leaf drop, escalating sugar levels in the fruit and significant shrivel. A cool change followed, which brought relief; however it was too late for fruit still hanging, which had literally cooked on the vine. Selective early morning handpicking, leaving shrivelled fruit on the vines, gave the best quality, resulting in some amazing intensely coloured and flavoured reds, in particular shiraz.

It was an easy season to practise organic viticulture and a season that demanded biodynamics to keep the vines healthy.

### Wine Description

Green-gold in colour. Sweet, ripe, floral aromas of lychee and Turkish delight perfumed with stone-fruit characters. Perfumed musk and spice flavours on the palate follow through to a finish that is both clean and fresh.

### Serving Idea

Thai green curry,  
Asian cuisine.

### Cellaring Potential

Very good vintage,  
drink now to 2011.