



HENSCHKE

Exceptional wines from outstanding vineyards

Julius Riesling 2011

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest Date: 31 March-7 April | Alcohol: 11% | pH: 2.88 | Acidity: 9.4g/L

Maturation

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

Background

Cyril Henschke developed the Henschke reputation for premium riesling wines as early as the 1950s from the vineyard areas of Eden Valley, Keyneton and Springton in the Eden Valley wine region. This region provides ideal ripening conditions for the riesling grape and has a unique track record of exceptional ageing potential for the variety. The Eden Valley riesling vineyard is planted on sandy loam over gravel and bedrock with patches of clay. The wine is named after ancestor Julius Henschke, a highly acclaimed artist and sculptor.

Vintage Description

The lead-up to the 2011 vintage was very different to past seasons. A strong La Niña event dominated the weather pattern, bringing a wetter than average winter and the coldest for 13 years. The drought was broken across the country with floods in the eastern states and a return to high river levels and full dams. The wettest spring was recorded, with the coldest average spring temperatures since 2005. Vine growth was extremely vigorous due to high soil moisture levels and regular thunderstorm activity. The wettest December day ever was recorded on December 7. Summer was generally mild, with one rainfall event mid-January and three days in the 40s at the end of January. The spin-off from Cyclone Yasi and monsoonal activity in the north and west brought more unseasonal weather across the southern regions of the country. Weather conditions encouraged the spread of powdery mildew and downy mildew, with the highest levels of disease experienced since 1992/93. There was also a return of plague locusts through the region, causing damage in the more isolated vineyards. Veraison began in mid-February, heralding a late beginning to the harvest. Thunderstorm activity continued through February with mild temperatures causing a nervous anticipation to the impending vintage. Rain, high humidity and mild temperatures continued through March, making it one of the wettest since 1974. This affected the ripening but allowed for early flavour development and maintained acidity. The humid, wet conditions encouraged the growth of botrytis, making hand-selected fruit essential. Despite the difficult conditions, the flavours in the Eden Valley whites, in particular riesling, were incredible.

Wine Description

Pale straw with green hues. Sweet, zesty aromas of kaffir lime and citrus blossom with fragrant florals and green peppercorn hints. The intensely focused palate of delicate sweet fruits, zest and spice has a long, crisp finish with beautifully balanced acidity.

Reviewed July 2011



Cellaring Potential

Great vintage,
20+ years.

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