



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Joseph Hill Gewürztraminer 2009

### Grape Variety

100% gewürztraminer grown in Henschke's Eden Valley vineyard.

### Technical Details

Harvest Date: 3 March | Alcohol: 13% | pH: 3.06 | Acidity: 6.6g/L

### Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characters. Bottle aged at Henschke Cellars in Keyneton for museum release.

### 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 and is named after Joseph Hill Thyer who pioneered the first vines on this property in the early 1900s.

### Vintage Description

The 2009 vintage was preceded by another cold, drought winter. It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s and some frost damage in low-lying areas. It was the driest September for 30 years and the driest October on record. Staggered flowering resulted from cool weather, which reduced the fruit set. Some varieties were also pruned back hard to just a few spurs to allow them to survive with no water. Rain arrived mid-December, making it the wettest month of the whole year.

The cool southerlies continued through into the new year, reminiscent of 2005. December didn't record any days over 32C. January brought a record six days over 40C, not seen since 1908, causing vine stress, exacerbated by drought conditions and empty dams, followed by another week of hot weather culminating in a 46C day on Black Saturday on February 7.

Fortunately, subsequent weather was mild and dry, with perfect ripening weather from March 1 moving into autumn mode. A strong change brought a general rain across the state with

10-20mm in early March, which helped with ripening and flavour development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April. The resultant red quality was excellent.

### Wine Description

Green-gold in colour. Sweet scented lychee and rose-petal aromas are supported by notes of fresh dill and tarragon, stone-fruits, citrus and white currants, with a hint of honey and candied fruits. The palate is soft and rich with lychee and tropical fruit flavours providing mid-palate sweetness, which is balanced beautifully with grapefruit spice, minerality and fine, crisp acidity for a long, dry finish.



### Cellaring Potential

Excellent vintage,  
15+ years (from vintage).

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