



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Louis Semillon 2009

### Grape Variety

100% semillon grown in Eden Valley.

### Technical Details

Harvest Date: 26 February-15 March | Alcohol: 12% | pH: 3.09 | Acidity: 6.3g/L

### Maturation

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

### Background

A tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace vineyard. His expertise as a vigneron has resulted in a legacy in the form of the famous vineyard being maintained using long-term organic principles. The semillon is a reserve selection from 50-year-old vines, grown in the Henschke vineyard at Eden Valley.

### Vintage Description

The 2009 vintage was preceded by another cold, drought winter, with 399mm rainfall in Eden Valley for the year (a good year would see 500mm). It was the coldest August since 1951. Spring had a few heat spikes up into the mid to high 30s, some frost damage in low-lying areas, but very little rain during September and October. In fact, 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 with around 65mm recorded, 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 flavor development. The Indian summer in late March brought ripening forward with all the whites finished and in the winery by early April.

### Wine Description

Gold straw with green hues. Fragrant aromas of cloves and citrus zest are joined by green gooseberry nuances and notes of crème brûlée and poached pear. Zesty lemon curd, lemon peel and white currant flavours are accented with delicious lime acidity, creating a wine that is crisp with excellent balance and a long finish.

Reviewed January 2014



### Cellaring Potential

Exceptional vintage,  
10+ years.