



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2019 PERCIVAL'S MILL GRÜNER VELTLINER

GRAPE VARIETY

100% Grüner Veltliner grapes from a single-vineyard block planted on ancient grey shales in 2011 by viticulturist Prue Henschke at the Henschke Lenswood Vineyard, managed using biodynamic principles.

TECHNICAL DETAILS

Harvest Date: 5 March | Alcohol: 12% | pH: 2.95 | Acidity: 7.7g/L |
Residual Sugar: 6.1g/L

MATURATION

Fermented in tank and bottled post-vintage to preserve the delicate aromatic fruit characters.

WINE DESCRIPTION

Vibrant green-gold in colour. Alluring aromas of white peach, nectarine, zesty citrus and white currant elevated by spicy white peppercorn and savoury hints of roast parsnip and crushed marjoram. Rich, succulent flavours of stone-fruit, nashi pear and subtle white pepper are balanced beautifully by flinty minerality and fine acidity for a long and textural finish.

BACKGROUND

Percival's Mill Grüner Veltliner pays tribute to the early pioneering days of Lenswood in the high country of the Adelaide Hills. The demolished historic E.W. Percival's Timber Mill once stood on Stephen and Prue Henschke's Lenswood property on Croft Road in the early 1900s. The Lenswood district was historically covered by a dense eucalypt forest of magnificent candlebark gums; *Eucalyptus rubida*, and stringy bark; *Eucalyptus obliqua*. Over time, the valley was established with apple orchards, due to the cool continental climate, making Lenswood one of the most highly regarded apple producing regions in Australia. The Henschke family took on ownership of the property in 1981, while maintaining extensive areas of native vegetation.

VINTAGE DESCRIPTION

Vintage 2019 provided generally good growing conditions for the Adelaide Hills, with three notable events: the coldest September on record, the wettest November since 2005 and a mini heat wave on the cusp of January/February that the Adelaide Hills rode out extremely well due to good canopy cover. A rapid progression in berry maturation was kick-started by the Harvest Moon falling right on the spring Equinox, with all varieties ripening at the same time. Hand-harvesting was done in three weeks, bookended by the early sparkling and late red varieties. Yields were down by 20-50% due to 'hen and chicken' (berries of different sizes) from the cold, wet period during flowering, however quality was exceedingly good in both white and red varieties as a result of better ripening conditions.

CELLARING POTENTIAL

Excellent vintage,
5+ years (from vintage).

REVIEWED June 2019