



HENSCHKE

Exceptional wines from outstanding vineyards

Joseph Hill Gewürztraminer 2012

Grape Variety

100% gewürztraminer grown in Henschke's Eden Valley vineyard and Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: 20-28 February | Alcohol: 12.5% | pH: 3.13 | Acidity: 6.5g/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 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. This year a small percentage from Henschke's Archer's Vineyard has been included to lend greater aromatics and complexity.

Vintage Description

In Eden Valley the La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall, with the driest July since 2003.

Spring was mild with few frosts; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to average yields.

The beginning of the Adelaide Hills 2012 vintage also saw below average rainfall through a cold winter season and a mild spring, with below average rainfall resulting in an early budburst. Flowering and fruit set were affected by persistent early morning fogs and drizzly weather, which led to a reduction in crop with smaller bunches.

Summer in both regions was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading into vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild through March, warming to an Indian summer in April, providing a long window of picking, finishing at the Lenswood vineyard on April 20.

Wine Description

Pale green-gold in colour. Delicate fragrant aromas of floral rose petals, stone-fruit and citrus blossom with hints of musk, ginger and fresh lychees. The palate is sweetly fruited with citrus, stone-fruit and ginger spice; layers of textural minerality and beautifully balanced for a long, intense yet restrained finish.

Reviewed June 2012



Cellaring Potential

Exceptional vintage,
10+ years (from vintage).