



HENSCHKE

Exceptional wines from outstanding vineyards

Peggy's Hill Riesling 2009

Grape Variety

100% riesling grown in Eden Valley.

Technical Details

Harvest Date: 26 February-8 April | Alcohol: 12.5% | pH: 3.06 | Acidity: 6.49g/L

Maturation

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

Background

The riesling takes its name from a local landmark, Peggy's Hill, at the top of the range between Eden Valley and Keyneton.

Produced from selected traditional Henschke Eden Valley growers, whose vines are up to 50 years old, growing in low-vigour ancient Cambrian soils at around 500m altitude. The Eden Valley riesling displays exceptional varietal and regional characteristics.

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 in 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 tended warm to hot with a couple of heat spikes into the high 30s and low 40s. Late 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.

Wine Description

Pale gold in colour. Spicy, lifted, bath talc floral aromas with kaffir lime zest and mineral hints. The palate is textural and lush, with waves of mouthfilling lemon/lime flavours and overtones of musk. Finishes crisp and dry with great length.



Cellaring Potential

Exceptional vintage,
drink now to 2016.