



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING

## 2015 NOBLE ROT SEMILLON

### GRAPE VARIETY

100% semillon grown on the Henschke Eden Valley estate vineyard, naturally infected with *Botrytis cinerea*.

### TECHNICAL DETAILS

Harvest Date: 29 April - 7 May | Alcohol: 10.5% | pH: 3.51 | Acidity: 7.66g/L

### MATURATION

32% aged on lees for 6 months in seasoned 225L French barriques. Remainder aged on lees in tank for complexity without any obvious oak character and blended prior to bottling with residual sweetness of 157g/L.

### WINE DESCRIPTION

Pale gold with lime-green hues. Enticing floral aromas of citrus blossom, honeysuckle and lemon curd, with subtle nuances of candied lime and apricot nectar. Concentrated layers of pear, citrus rind, aniseed and honey intertwine with precise acidity, beautifully balanced sweetness and fine texture, for a long and luscious finish.

### BACKGROUND

For centuries in Europe very late harvest wines have been made from grapes infected in the vineyard with the *Botrytis cinerea* mould, such as French sauternes and German beerenauslese. This mould, known as the Noble Rot, develops in the ripening grape berries causing higher sugar and acid levels to be achieved with corresponding enhancement of flavours and lusciousness of the wine.

### VINTAGE DESCRIPTION

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Lenswood vineyards. By the end of the first week, relief came with 60-75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage. Most of our white varieties and some Eden Valley shiraz were in before Easter, moving on to the rest of our Eden Valley and Adelaide Hills red varieties soon after, and eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided stunning signature riesling and elegant shiraz from Eden Valley that show extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.



### CELLARING POTENTIAL

Excellent vintage,  
20+ years (from vintage).

REVIEWED September 2016