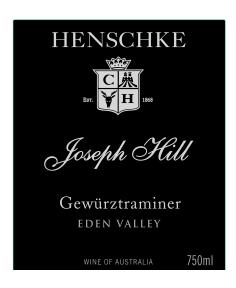


HENSCHKE



JOSEPH HILL GEWÜRTZTRAMINER 2005

Grape Varieties

100% gewürztraminer grown in Eden Valley.

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 German prefix gewürz, meaning spicy, is used when the wine exhibits an aromatic spicy character. 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. It is named after Joseph Hill Thyer who pioneered the first vines on this property in the early 1900s.

Vintage Description

Vintage 2005 was early, warm, quick, fantastic quality with good yields – and exhausting.

Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage.

The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, ie, riesling and shiraz, performed brilliantly.

Wine Description

Green gold in colour. The nose is sweet, intensely floral and fragrant with rose petal, lychee, Turkish delight and lavender aromas. The rich, intense palate shows hints of oily sweet fruit, a fleshy texture, excellent depth, balance and length.

Cellaring Potential

Exceptional vintage, drink now to 2009.

Serving Idea

Pork nahm dtok.

Technical Data

 Harvest date:
 24 March

 Alcohol:
 13.5%

 pH
 3.08

 Acid:
 6.9g/l

Stelvin cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of chardonnay and to protect its purity from corkinfluenced off characters.