



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2017 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: 12 April | Alcohol: 12.5% | pH: 3.13 | Acidity: 5.71g/L

MATURATION

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

WINE DESCRIPTION

Bright green-gold in colour. Fragrant aromas of white flowers, poached nectarine, pear and tropical fruits with lemongrass, grapefruit, green peppercorn and hints of roast parsnip and crushed cumin seed. Intense flavours of lemon, lime, guava and juicy nectarine are complemented by peppery notes that surround a fleshy textural core of delicious mineral acidity, with a bright citrus lift and driving length.

BACKGROUND

The *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 the Croft Road property in the early 1900s. The Lenswood district was 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 as a vineyard property, while maintaining extensive areas of native vegetation. Henschke has a proud six-generation heritage and a philosophy for exceptional wines from outstanding sustainable vineyards.

VINTAGE DESCRIPTION

Extremely heavy winter rainfall and ferocious spring winds and hail set up one of the most challenging vintages we have ever experienced at Lenswood. Flowering was late, occurring in December rather than November, in rare calm and sunny weather which set us up for good yields. The conditions post-Christmas were characterised by elevated evening temperatures, heavy rain every four days, foggy mornings and low day time temperatures. Harvest started in March; three weeks later than usual. By Easter, all Adelaide Hills whites and our pinot noir were safely in the winery, and in excellent condition despite 760mm falling during the growing season. This was a vintage saved in the vineyard by the outstanding work of the Adelaide Hills viticultural team under extremely trying conditions, with results that exceeded expectations. The Lenswood vineyard continues to show enormous resilience, and the soil health no doubt plays an important role in the beautiful wines created in 2017.

CELLARING POTENTIAL

Exceptional vintage,
10+ years (from vintage).

REVIEWED May 2018