



HENSCHKE

Exceptional wines from outstanding vineyards

Louis Semillon 2015

Grape Variety

100% semillon grown in Eden Valley.

Technical Details

Harvest Date: 17 February & 23 March | *Alcohol:* 12% | *pH:* 3.22 | *Acidity:* 6.6g/L

Maturation

5% aged for 8 months in seasoned 225L French barriques while the remaining 95% is aged in tank on lees.

Background

A tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace vineyard. His expertise as a vigneron has resulted in a legacy in the form of the famous vineyard being maintained using long-term organic principles. The semillon is a reserve selection from 50-year-old vines, grown in the Henschke vineyard at Eden Valley.

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.

Wine Description

Pale green-gold in colour. Attractive aromas of lemon curd, almond and clover blossom florals, white currant and green apple, with hints of lemongrass and sweet pea. Generous flavours of lemon curd, white nectarine and lemon thyme fill the palate, which is beautifully balanced with a granny smith apple texture and polished minerality, crisp acidity and a deliciously long, dry finish.

Cellaring Potential

Exceptional vintage, 20+ years (from vintage).

Reviewed September 2016

