



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2018 PRUE'S VERJUS

GRAPE VARIETY

62% grenache, 26% muscat blanc and 12% sauvignon blanc grapes grown on the Henschke Eden Valley vineyard.

TECHNICAL DETAILS

Harvest Date: 2 February | Alcohol: 0% | pH: 2.76 | Acidity: 12.9g/L

MATURATION

The grapes are handpicked at veraison (onset of colouring in grapes) where they are starting to develop flavour development but still have high acidity and sugars around 10%. Whole-bunch pressing is the next process; the juice is then cold settled and sterile filtered into the bottle.

WINE DESCRIPTION

Pale straw with a green hue. Spicy, fragrant and zesty grape blossom, citrus rind and stone-fruit aromas. The palate is fresh and juicy with spicy grape flavours, tangy apple and stone-fruit, crisp acidity and a zesty finish.

BACKGROUND

Verjus is a wonderful grape condiment that can be used as a replacement for citrus in cocktails or non-alcoholic drinks, and also as a substitute for vinegar on salads, either straight from the bottle or in a low-kilojoule vinaigrette using walnut, olive or a neutral oil combination with honey or sugar, and sherry or balsamic vinegar.

Verjus is mentioned in the medieval manuscript *Le Menagier de Paris* (c. 1392) and is a traditional seasoning in European wine-producing countries. All over France women produced both their own verjus and their own vinegar.

VINTAGE DESCRIPTION

Vintage 2018 has shaped up to be an excellent one, with below-average to average yields giving us a good cue of the quality level. The hand-picked fruit that arrived at the winery in the cool of the morning was clean, with good concentrated flavours. While January and February were both warmer than average, curiously this did not lead to the advancement of maturity of all grape varieties in our regions, even despite the early Easter date. The warm weather continued well into March, and without any rain in sight, the harvest became quite compressed. Our white varieties are showing great purity in aroma and flavour; a result of little to no vine stress through the preceding wet spring and mild early-summer period. Our red wine quality is looking to be extremely high, thanks to some 'green thinning' at veraison to ensure that the maturity of the bunches across the vines remained consistent.

CELLARING POTENTIAL

Exceptional vintage,
Drink now.

REVIEWED March 2018