



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2020 PRUE'S VERJUS

GRAPE VARIETY

58% graciano, 26% muscat blanc and 16% riesling grapes grown on the Henschke estate vineyards in the Eden Valley wine region.

TECHNICAL DETAILS

Harvest Date: 18 February | Alcohol: 0% | pH: 2.69 | Acidity: 13.1g/L

MATURATION

The grapes are handpicked at veraison (onset of colouring in grapes) when they are starting to develop flavour but still have high acidity and sugars are only around 10%. After whole-bunch pressing the juice is cold settled and sterile filtered into the bottle.

DESCRIPTION

Clear with a pale-green hue. Spicy aromas with fragrant grape blossom, citrus rind and stone fruit. 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 grapey condiment that can be used as a replacement for citrus in spritzers or used on salads, either straight from the bottle or as a vinaigrette. Verjus can also be used to deglaze the pan after cooking light meats such as chicken or veal, and for poaching fruits. Splash fresh fruit with verjus in place or lemon juice to prevent discolouring. Graciano, muscat blanc and riesling have been blended to enhance the aromatic quality and food matching flavour of the verjus. With bottle ageing, the colour and flavours intensify, just like a wine.

Refrigerate and use within 2 months after opening.

More recipe ideas can be found on our website: [henschke.com.au](https://www.henschke.com.au)

VINTAGE DESCRIPTION

Vintage 2020 arrived at the end of two years of significant drought, with windy conditions and massive heatwaves in November and December causing poor fruit set during flowering and then culminating in one of the worst bushfires that the nearby Adelaide Hills has seen. This resulted in a challenging vintage with some of our lowest yields ever. Cooler temperatures from mid-January and 30mm rain at the end of the month lead into more autumnal conditions perfect for veraison and fruit ripening and an early onset of vintage. The hand-picked fruit that arrived at the winery in the cool of the morning was clean, with good concentration of flavours.

CELLARING POTENTIAL

Excellent vintage,
Drink now.

REVIEWED March 2020