



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2016 NOBLE SEMILLON

### GRAPE VARIETY

100% semillon grown on the Henschke Eden Valley estate vineyard, naturally infected with *Botrytis cinerea*.

### TECHNICAL DETAILS

Harvest Date: 26 - 27 April | Alcohol: 10.5% | pH: 3.39 | Acidity: 6.54g/L

### MATURATION

Fermented in tank with 18% of the wine then transferred to seasoned 225L French barriques for 6 months. Remainder aged on lees in tank for complexity before blending prior to bottling with residual sweetness of 125g/L.

### WINE DESCRIPTION

Pale gold with green-gold hues. An alluring nose of clover and citrus blossom, tropical and stone fruits, candied citrus peel, honeyed pear slices and lime brûlée. Delicious citrus and stone fruit flavours fill the palate, supported by hints of cinnamon spice. The luscious mouthfeel is textured with rich viscosity and balanced by bright and clean acidity lingering on an impressively long finish.

### BACKGROUND

For centuries in Europe very late harvest wines have been made from grapes infected in the vineyard with the *Botrytis cinerea* mould, such as French sauternes and German beerenauslese. This mould, known as the Noble Rot, develops in the ripening grape berries causing higher sugar and acid levels to be achieved with corresponding enhancement of flavours and lusciousness of the wine.

### VINTAGE DESCRIPTION

The 2016 vintage began with well below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to give average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January brought relief to the dry-grown, old-vine Eden Valley vineyards. This was followed by further rainfall in early March which eased the stress on all varieties. The fruit matured with an earlier harvest, as predicted due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

### CELLARING POTENTIAL

Excellent vintage,  
20+ years (from vintage).

**REVIEWED** March 2020