



HENSCHKE

Exceptional wines from outstanding vineyards

Muscat of Tappa Pass 2006

Grape Variety

Produced from fully ripened muscat blanc grapes grown at Tappa Pass in the Eden Valley region.

Technical Details

Harvest Date: 5 April | Alcohol: 10% | pH: 3.11 | Acidity: 7.0g/L

Maturation

Muscat blanc grapes are fermented cool to enhance the floral muscat aromas, delicate flavours and 8% residual sweetness.

Vintage Description

The 2006 vintage shaped up as another high quality year but with only average yields in Eden Valley. After a late break in mid-June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Although there was virtually no rain after Christmas, the summer was mild with southerly winds, reminiscent of 2002. The vines were vigorous and lush at first but slowly underwent mild stress during berry development, helping to keep the berry size small. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality, with only minor sunburn on exposed fruit. The early ripening of the whites led to an early vintage, and white varieties were nearly all picked by the end of March with very little red fruit harvested, an unusual situation. Picking continued, with some rain and wintry weather after Easter delaying harvest of the late-ripening varieties, but also providing advantageous conditions for botrytis development.

Wine Description

Pale gold with green hues. Sweet, perfumed aromas of dried and candied fruits, poached pears, honey and acacia florals, with hints of peppermint, musk and vanilla. The palate is sweet, lush and rich with ripe pear, guava and honey flavours, luscious mouthfilling texture and beautifully balanced acidity for a long, clean finish.



Cellaring Potential

Great vintage,
10+ years (from vintage).
Ideal to drink now.

Reviewed November 2012