



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2012 HILL OF PEACE SEMILLON

GRAPE VARIETY

100% semillon planted by fourth-generation Louis Henschke in 1952 on the Hill of Grace vineyard in the Eden Valley.

TECHNICAL DETAILS

Harvest Date: 28 February | Alcohol: 12% | pH: 3.12 | Acidity: 6.67g/L

MATURATION

41% aged for 10 months in seasoned 225L French barriques while the remaining 59% was aged in tank. Aged for 4 years in bottle prior to release in order to weave the bottle-aged complexities into the wine.

WINE DESCRIPTION

Pale gold with green/gold hues. Fragrant and flinty, the nose shows aromas of baked lime, waxy lemon, lime brulee and honeycomb, with supporting savoury notes of crushed flowering herbs. The palate combines the intensity of baked lime, ripe citrus and yellow apple flavours with more subtle savoury notes, layers of soft texture, flinty minerality and amazing length.

BACKGROUND

Hill of Peace is named as a tribute to the early Barossa Lutheran pioneers who settled at historic Parrot Hill in the Eden Valley. Their toil, perseverance and conservatism in hardship has meant the many generations that followed have rejoiced in the riches of those prudent efforts. This wine is just one of those blessings. The semillon vineyard lies across from the Gnadenberg 'Hill of Grace' church and cemetery. The wine is produced from low-yielding, dry-grown old-vine semillon vines planted on shallow red-brown earths in the Hill of Grace vineyard in the Eden Valley, nurtured using organic and biodynamic principles. The quality of the semillon in 2012 has produced a unique wine that warranted a separate bottling and limited release. Only 600 bottles were produced.

VINTAGE DESCRIPTION

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to only average yields. Summer was also surprisingly mild with below average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening which allowed for intense fruit flavours, high colour figures, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and amazing fruit maturity.

CELLARING POTENTIAL

Exceptional vintage,
15+ years (from vintage).

REVIEWED January 2017