



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2007 LOUIS

MUSEUM RELEASE

GRAPE VARIETY

100% semillon grown on the Henschke Eden Valley Vineyard, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 19 February - 22 March | Alcohol: 12.5% | pH: 3.21 | Acidity: 5.8g/L

MATURATION

26% aged for 6 months in seasoned 225L French oak barriques while the remaining 74% was kept in stainless steel on lees prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium lemon with green hues. Fragrant aromas of lemon zest, clover blossom, white peach, tarragon, celery salt, meadow grass and white almond. A rich and concentrated palate of waxy lemon, baked apple, developing characters of honey on toast and hints of tarragon, with a creamy texture, and a savoury grip of white pepper and grapefruit acid balance.

BACKGROUND

This wine is a tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace Vineyard. His expertise and dedication as a vigneron has meant that his legacy has resulted in the renowned vineyard being maintained using long-term organic practices. The semillon is a reserve selection from 50-year-old vines, grown on the Henschke Eden Valley Vineyard.

VINTAGE DESCRIPTION

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 has been reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% expected. Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front brought good rains to the agricultural areas of South Australia, with flooding up north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February has been recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase. The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

CELLARING POTENTIAL

Great vintage;
Drink now - 2037.

REVIEWED June 2022