



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Exceptional vintage,
Drink now.

REVIEWED June 2021

2021 PRUE'S VERJUS

GRAPE VARIETY

57% graciano, 30% muscat blanc and 13% semillon grapes grown on the Henschke estate vineyards in the Eden Valley wine region.

TECHNICAL DETAILS

Harvest Date: 16 February | Alcohol: 0% | pH: 2.67 | Acidity: 16.4g/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 of lemon juice to prevent discolouring. Graciano, muscat blanc and semillon 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

Following good (average) winter rains, budburst was even and buds showed good fruitfulness. Frost damage was significant in mid-October and early November reducing the flowerheads in the later-bursting varieties. Otherwise spring was cloudy with good rains pre-flowering, followed by short bursts of hot weather in late November. Most flowering was early, occurring from mid-November onwards with Riesling showing the most consistent fruit set, however the later flowering varieties were impacted by heat at the end of November and showed some coulure/shatter in the bunches. Strong winds on 5 December 2020 damaged the canopies but the slightly battered crop remained disease free. January was dry with a burst of heat prior to a perfectly timed rain event at veraison in early February. The lead up to vintage was cool, cloudy and mostly dry with the white varieties showing balanced acidities and good aromatics.