

Henschke,
`Julius` Eden Valley Riesling 2022
Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Riesling
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	12.5%
Acidity	8.1g/L
Wine pH	2.94
Bottle Sizes	75cl, 150cl

PRODUCER

The Henschke family have been making wine at their estate in the Eden Valley since 1868. Fifth-generation winemaker Stephen Henschke took over running the winery in 1979. Together with his viticulturist wife Prue, they have taken their two single vineyards, Hill of Grace and Mount Edelstone, and transformed them into two of Australia's most sought-after wines. Through a combination of great viticulture from Prue, who is at the forefront of re-introducing native plants into their vineyards to improve biodiversity, and winemaking from Stephen, they have built upon their inheritance and turned this traditional producer in to one that is celebrated all around the world.

VINEYARDS

In 1966, Cyril Henschke purchased 32 hectares of land on Cranes Range Road, two kilometres west of Henschke Cellars at 500 metres above sea level. Here he planted the Henschke Eden Valley vineyard, predominantly with Riesling and Shiraz, on sandy loam soils over gravel and bedrock, with patches of clay. Other varieties were added over the years. This wine is named after ancestor Julius Henschke, a highly acclaimed artist and sculptor.

VINTAGE

The winter of 2021 brought good rainfall to refill soil profiles and a cool, slow start to the growing season resulted in budburst occurring two weeks later than average. An extreme hail event on 28 October decimated the young growth across our vineyards in Keyneton and significant crop potential was lost. Late flowering (late November/early December) avoided the cold and windy conditions, resulting in good fruit set, albeit smaller yields. A burst of summer heat without any extremes supported berry development and balanced canopy growth. Welcome rain in late January kicked off veraison and ripening, providing a mild and dry finish to summer. 2022 was a late vintage with harvest dates 1-2 weeks later than the historical average. The resulting wines have great elegance with excellent aromatic and flavour intensity, bright acidity and wonderful ageing potential.

VINIFICATION

The grapes were hand harvested in the cool of the morning, with individual blocks picked separately, always remaining separate throughout the vinification process. Once in the winery, the best grapes were selected using a sorting table, followed by selective technology, before being destemmed, lightly crushed and gently pressed to tanks for cold-settling. The juices were racked into refrigerated, stainless steel tanks and cool-fermented. Once completed, the wine was assembled and bottled post-vintage to preserve the delicate aromatic fruit characters.

TASTING NOTES

Pale straw with green hues. Fragrant aromas of citrus blossom, white rose petals, lime zest and Kaffir lime leaf, with hints of lemongrass and green peppercorn. A pure and mineral palate with concentrated ripe lime and slate-like acidity with laser focus, balanced by a fine, long, textural finish.

AWARDS

The Wine Merchant Top 100 2023, Top 100

LIBERTY WINES