

Henschke,
`Julius` Eden Valley Riesling 2023
Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Riesling
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	12%
Wine pH	2.95
Bottle Sizes	75cl, 150cl
Notes	Practising Biodynamic, Practising Organic

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 into 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

While the winter of 2022 saw average rainfall, the latter part of the year brought cooler and above average wet weather. This led to poor flower set and encouraged the spread of downy mildew. A hail flurry on 23rd January caused some damage to the green berries, which became sites for botrytis infections later during ripening. The cool lead up to vintage resulted in a slow ripening period, allowing for great flavour development and acid retention. Rainfall during harvest encouraged the growth of botrytis, but careful hand selection during picking delivered good quality fruit. Despite the challenges, the 2023 vintage will be remembered for excellent quality wines with Riesling, Semillon and Shiraz the standout varieties.

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 gold with lime green hues. Fragrant aromas of citrus blossom, fresa and Kaffir lime leaf, with hints of jasmine, fresh almond and thyme. The palate is rich and concentrated with lemon zest, finger lime and sherbet leading into a textural mid-palate. Crisp and refined acidity provides laser focus for a long, powerful finish.

LIBERTY WINES