



Henschke,

`Peggy's Hill` Eden Valley Riesling 2023

Eden Valley, South Australia, Australia



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

This Riesling takes its name from a local landmark, Peggy's Hill, found at the top of the Eden Valley range between the villages of Eden Valley and Keyneton. Grapes are sourced from longstanding growers whose vineyards are spread around this focal point, in the northern, central and southern parts of the region, at elevations of around 500m. The vines are up to 70 years of age, growing in low-vigour, ancient Cambrian soils.

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 a less than ideal flower set and encouraged the spread of some mildew. Hail in January caused some damage to the berries and created sites for botrytis development. The lead up to harvest was cool, ensuring a slow ripening period which allowed for excellent flavour development and acid retention. Careful hand selection during harvest delivered good quality fruit. Despite the challenges, the 2023 vintage produced excellent quality wines with Riesling one of the stand-out varieties.

VINIFICATION

Grapes were harvested in the cool of the morning. Once in the winery, the grapes were meticulously selected 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 to dryness with neutral yeasts. Once fermentation was completed, the wine was blended and bottled to preserve the delicate aromatic fruit characters.

TASTING NOTES

Pale straw with lime green hues. Vibrant aromas of white rose, almond blossom, lime leaf and white peach, with hints of jasmine. The palate is intense and pure with flavours of lemon rind and white stone fruit, balanced by fine acidity and finishing with an excellent length.

Grape Varieties	100% Riesling
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	12%
Residual Sugar	1.64g/L
Acidity	8.7g/L
Wine pH	2.91
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic