

Henschke,  
`Louis` Eden Valley Semillon 2021  
Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	<b>100% Semillon</b>
Winemaker	<b>Stephen Henschke</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>12%</b>
Residual Sugar	<b>1.5g/L</b>
Acidity	<b>4.5g/L</b>
Wine pH	<b>3.3</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Biodynamic, Practising Organic</b>

## 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, on sandy loam soils over gravel and bedrock, with patches of clay. Originally the ground was cultivated for weed control. Nowadays the vineyard has a permanent sod culture of early-maturing perennial rye and cocksfoot grasses in the row. A wheat straw mulch is used under the vines to retain soil moisture, build up organic matter and inhibit weed growth. Prediction of disease pressure through an integrated pest management program results in minimal chemical input in the vineyard. Organic and biodynamic practices have been introduced. A reserve selection from over 50-year-old vines is used to make the 'Louis' Semillon. The wine is a tribute to Louis Edmund Henschke (1919-1990), the fourth-generation grower of the Hill of Grace vineyard.

## VINTAGE

The 2021 vintage began with average winter rains which were followed by an even budburst. Frost damage was significant for this vintage, and later flowering varieties were impacted by heat in November. Strong winds in December damaged canopies but did assist in the crop remaining disease free. January was dry with a burst of heat prior to perfectly timed rains during veraison in February. Despite the hardships during the growing season, a dry, warm autumn provided the ideal conditions for ripening, with white varieties showing balanced acidity and good aromatics.

## VINIFICATION

The grapes were hand harvested in the cool of the morning, with individual blocks picked separately, always remaining separate throughout the vinification process. A small percentage (9%) of wine was aged for 10 months in seasoned French oak barriques to add complexity to the final blend. The remaining 91% was matured in stainless steel on its lees for 10 months, before assemblage and bottling.

## TASTING NOTES

Pale straw with lime green hues. Spicy and fragrant aromas of meadow flowers, clover blossom and citrus zest with hints of red apple, white currant, freshly cut straw and crème brûlée. The palate has lovely weight and texture with creamy complexity of baked peach and grilled lemon, balanced by crisp citrus acidity, and a long mineral finish.

LIBERTY WINES