

Henschke,

`Peggy's Hill` Eden Valley Riesling 2024

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Riesling
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	11.5%
Bottle Sizes	75cl
Notes	Vegetarian, 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

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

The lead up to the 2024 growing season saw significant rainfall. This was followed by a very dry spring with variable fruit set and frost which impacted the final yield potential. However early summer rains assisted canopy and berry development and good soil moisture levels supported the vine growth well into January. A warm, dry autumn delivered optimal ripeness and maturity of fruit.

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 lemon, almond blossom and chamomile, with hints of jasmine. The palate is intense and pure with flavours of fresh lemon and lime leaf with a crisp acidity driving the flavour through to a long finish.

LIBERTY WINES