



Henschke,  
**`Julius` Eden Valley Riesling 2025**  
 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 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 an elevation of 500 metres. 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 2025 growing season was defined by drought and climatic challenges. Below-average winter rainfall failed to restore soil moisture, and unseasonably warm late-winter conditions led to early budburst, followed by a severe frost in mid-September that caused widespread damage. Vines recovered better than expected, producing fruit from secondary buds, though supplementary irrigation was required throughout the season. Spring and summer arrived early, with a sustained warming trend creating one of the hottest and driest seasons on record, moderated only by short heat spikes in early February. Eden Valley Riesling benefited from cooler harvest conditions in February, allowing fruit to be picked in good balance despite the demanding year.

## VINIFICATION

The fruit was harvested between 24 and 27 February and fermented in tank. The wine was bottled soon after the vintage to preserve its delicate aromatic fruit character.

## TASTING NOTES

Pale lemon with green hues, the wine is highly aromatic, showing orange blossom, frangipani and lime zest, lifted by notes of elderflower, white rose and chamomile. The palate is rich yet elegant, with flavours of finger lime, white peach, pink grapefruit, lemon and musk, underpinned by pure minerality and crisp acidity that carry through to a long, focused finish.

Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Stephen Henschke</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>11.7%</b>
Acidity	<b>7.39g/L</b>
Wine pH	<b>2.92</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Practising Biodynamic, Practising Organic</b>