

Henschke,

`Peggy's Hill` Eden Valley Riesling 2025

Eden Valley, South Australia, Australia

HENSCHKE



Grape Varieties	100% Riesling
Winemaker	Stephen Henschke
Closure	Stelvin Lux
ABV	11.7%
Residual Sugar	2.84g/L
Acidity	7.4g/L
Wine pH	2.83
Bottle Sizes	75cl
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

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 71 years of age, growing in low-vigour, ancient Cambrian soils.

VINTAGE

The 2025 growing season was defined by extremes, beginning with persistently dry conditions and below-average winter rainfall that left soil moisture depleted. An unseasonably warm late winter triggered early budburst, before a severe mid-September frost caused widespread damage across much of south-eastern Australia; however, vine recovery proved more resilient than expected, with productive secondary buds contributing to better-than-anticipated yields. Ongoing dryness necessitated supplementary irrigation throughout the season, while an early-arriving summer and sustained heat from mid-November set the stage for one of the hottest and driest vintages in recent memory. Brief heat spikes in early February spared the vines prolonged stress, and Eden Valley Riesling in particular performed strongly, with fruit harvested in the cooler conditions of late February, preserving freshness and varietal clarity.

VINIFICATION

Grapes were harvested in the cool of the morning between 11th February and 5th March. 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 lemon with lime green hues. Vibrant aromas of lemon, white blossom and jasmine, with hints of lime zest. The palate is intense and pure with flavours of fresh lemon and white nectarine with a crisp acidity driving the flavour through to a long finish.

LIBERTY WINES