



TILLY'S VINEYARD 1999

Grape Variety

A complex blend of grape varieties, predominantly semillon, chardonnay and sauvignon blanc grown in the Barossa, matured in American and French oak barrels in order to achieve complexity of rich fruit.

Background

Named after a great aunt Otilie Mathilde Henschke who gave her name to a historic Henschke vineyard.

Vintage Description

The latter part of spring led into one of the hottest summers on record, with virtually no rain. The drought conditions resulted in smaller berry size producing spicy delicate whites. Tropical cyclones Elaine and Vance brought unseasonal rains in mid March, causing widespread botrytis problems requiring careful hand picking. 1999 proved to be another challenging vintage.

Wine Description

Gold green in colour. Grassy, citrus and peach aromas of semillon and chardonnay predominate with complex notes of honey, peach, ripe gooseberry, vanilla and honey yoghurt. The palate has a nice balance of butterscotch and peach flavours with a creaminess from the oak maturation, good intensity and length.

Cellaring Potential

Excellent vintage, optimum year 2004.

Serving Ideas

Seafood, oysters, chicken and hors d'oeuvres.

Technical Data

Harvest date:	18 March - 7 April
Alcohol:	13.5
pH	3.17
Acid:	6.3

TASTING NOTES