



TILLY'S VINEYARD 2000

Grape Variety

A blend of semillon, chardonnay and sauvignon blanc grown in the Barossa, matured in French oak.

Cellaring Potential

Excellent vintage, optimum year 2004.

Serving Ideas

Wide ribbons of fresh egg pasta with a reduced sauce of lean rabbit or pork, button mushrooms, Dijon and grain mustards and a touch of cream.

Technical Data

Harvest date:	7 February - 8 March
Alcohol:	13.4
pH	3.18
Acid:	6.4

Background

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

Vintage Description

The 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to low yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavour intensity while the reds are showing great potential.

Wine Description

Gold in colour with hints of green. Sweet lifted tropical/gooseberry, clover blossom aromas with hints of citrus/lime zest. Dominated by fig, pear and white peach; biscuity with hints of honey yoghurt, complexed with soft toasty almond nuances and a creamy finish with fine acidity and good length.