



# HENSCHKE

*exceptional wines from outstanding vineyards*



TASTING NOTES

### **Background**

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

### **Vintage Description**

The season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds. The year particularly highlights the tenacity of riesling and shiraz.

## **TILLY'S VINEYARD 2001**

### **Grape Variety**

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

### **Wine Description**

Lemon gold in colour. Sweet fresh clover blossom, citrus, gooseberry, grapefruit, lanolin and cut grass aromas; zesty with hints of vanilla biscuit oak and honey yoghurt. A rich sweet fruit palate showing nice intensity and complexity of fruits and texture, nice acid crispness to balance, finishing with good length.

### **Cellaring Potential**

Excellent vintage, optimum year 2005.

### **Serving Ideas**

Sauté of sweet shellfish and snow pea leaves with verjus butter sauce.

### **Technical Data**

Harvest date:	7 February-early March
Alcohol:	13.4
pH:	3.25
Acid:	6.1