



TILLY'S VINEYARD 2002

Grape Variety

A blend of 65% semillon, 28% chardonnay and 7% sauvignon blanc grown in the Barossa.

TASTING NOTES

Background

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

Vintage Description

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken'. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop, 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Lemon gold in colour. Sweet fragrant lemon, honeysuckle and clover blossom with subtle hints of vanillin oak. Gently complex, opulent and soft with a juicy texture and a lean tight palate. Crisp finish, excellent depth and length.

Cellaring Potential

Exceptional vintage, optimum year 2005. Stelvin closure.

Serving Ideas

Vitello tonnato.

Technical Data

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| Harvest date: | 12-26 March |
| Alcohol: | 13.6 |
| pH | 3.20 |
| Acid: | 6.2 |