



TILLY'S VINEYARD 2004

Grape Varieties

A blend of 45% chardonnay, 40% semillon and 15% sauvignon blanc grown in the Barossa.

Background

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

Vintage Description

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.

Wine Description

Green gold in colour. Sweet fragrant clover blossom with white peach, grassy hints and subtle vanilla aromas. Softly textured with juicy stone-fruits, a nice mouthfeel and a long crisp finish.

Cellaring Potential

Great vintage, drink now to 2007.

Serving Idea

Salad of grilled zucchini and seared scallops.

Technical Data

Harvest date:	23 February - 26 April
Alcohol:	13.0%
pH	3.34
Acid:	5.86g/l

Stelvin cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of this wine and to protect its purity from cork-influenced off characters.