



HENSCHKE

Exceptional wines from outstanding vineyards



Tilly's Vineyard 2006

Grape Variety

A blend of 55% semillon, 25% chardonnay and 20% sauvignon blanc grown in the Barossa (Eden Valley and Barossa Valley).

Technical Details

Harvest date: 16 February–30 March | *Alcohol:* 13.0% | *pH:* 3.32 | *Acidity:* 6.1g/l

Maturation

10% (mostly chardonnay, some semillon) aged on lees for 9 months in new and older 225L French barriques. Remainder kept in tank to preserve fruit characters and blended prior to bottling.

Background

This attractive fragrant blend is named as a tribute to great-aunt Otilie Mathilde Henschke. Like the many remarkable women of an era when daily life was a far cry from the ease of today, she grew her own produce and raised a large family.

Vintage Description

The 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley and Adelaide Hills. After a late break in mid-June last year, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties, such as riesling and shiraz, suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only a minor impact on the overall yield; however, yields in most varieties have shown to be down by 15–20%.

The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality, with only minor sunburn on exposed fruit.

Whites were nearly all picked by the end of March, an unusual situation.

Summary: Excellent to Exceptional white vintage with below average yields.

Wine Description

Green gold in colour. Sweet and fragrant with delicate lifted aromas of clover blossom, lemon curd, white peach and hints of pear, clove and gooseberry. The sweet fruit palate is soft and juicy with good intensity exhibiting citrus fruits, good length and a crisp finish.

Cellaring Potential

Excellent vintage, drink now to 2010.

Serving Idea

Smoked pork & prune terrine.

CA HENSCHKE & CO

PO Box 100 Keyneton SA 5353 T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au