



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Tilly's Vineyard 2007

### Grape Variety

A blend of 57% Semillon, 24% sauvignon blanc and 19% chardonnay grown in the Barossa and Adelaide Hills.

### Technical Details

Harvest Date: 6 February-21 March | Alcohol: 12.5% | pH: 3.32 | Acidity: 6.2g/L

### Maturation

Minimal oak (10%, mostly chardonnay, some semillon) aged on lees for 9 months in new and seasoned 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 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 has been reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest.

Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% expected.

Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north.

The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February has been recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase. The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

### Wine Description

Vibrant pale straw in colour. Sweet floral green grassy/meadow notes with delicate lifted aromas of clover blossom, lemon curd and gooseberry. The sweet fruit palate is well balanced, soft and juicy with good length and a crisp finish.



### Serving Ideas

Smoked pork & prune terrine.

### Cellaring Potential

Great vintage, drink now to 2011.