

Henschke

The Henschke Louis Semillon is an exquisite expression from Eden Valley, showcasing the elegance and complexity of old vine Semillon. This wine is a testament to meticulous winemaking, offering a harmonious blend of citrus and floral notes with a refined minerality.

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Est. 1868



Alcohol :12,50 %

Composition: 100% Sémillon

Louis Semillon 2017

Eden Valley, Australia

Region and Vineyards

Henschke's Louis Semillon comes from the Eden Valley Vineyard, situated at an elevation of 1,640 feet. The soils are primarily sandy loam over gravel and bedrock with patches of clay, contributing to the unique terroir. **The vineyard, first planted in 1995, features vines averaging 50 years old**, which are nurtured using biodynamic principles to ensure sustainability and high-quality fruit production.

Winemaking

This wine is composed of 100% Semillon grapes, which are hand-harvested. **Fermentation takes place in stainless steel tanks**, preserving the fresh and vibrant fruit characteristics. **5% of the wine is aged for 8 months in seasoned 225L French barriques**, while the remaining 95% is aged on lees in stainless steel tanks, enhancing its texture and complexity without overwhelming oak influence.

Tasting Notes

- **Color:** Pale green-gold.
- **Aroma:** Inviting aromas of lemon curd, almond, clover blossom, white currant, and green apple, with subtle hints of lemongrass and sweet pea.
- **Palate:** Generous flavors of lemon curd, white nectarine, and lemon thyme, balanced with a texture reminiscent of granny smith apples, polished minerality, crisp acidity, and a long, dry finish.

Did you know?

This wine is a tribute to Louis Edmund Henschke, the fourth-generation grower of the Hill of Grace vineyard. His dedication to organic principles has helped maintain the vineyard's legacy, ensuring the production of high-quality wines from the Henschke estate.

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Wine Pairing Ideas

- **Blue Swimmer Crab with Zucchini and Seaweed Butter:** The wine's crisp acidity and citrus notes complement the delicate sweetness of the crab, while the minerality enhances the umami of the seaweed butter.
- **Lemon Herb Chicken:** The vibrant lemon and herbal notes of the wine enhance the flavors of lemon herb chicken, creating a harmonious pairing.
- **Goat Cheese Salad:** The wine's acidity and minerality balance the creamy and tangy profile of goat cheese, making it a perfect match for a fresh salad.



Robert Parker (RP) : 91 Points (2017)

The crisp, lemony 2017 Louis Semillon weighs in at only 11.5% alcohol, pretty typical for this bottling, which is meant to be age-worthy. Like Hunter Valley versions, it can be consumed young, with oysters or other shellfish, or aged 10 years or so to attain greater dimension. Scents of citrus zest and crushed stone appear on the nose, while the light-bodied palate is streamlined and refreshing, with a long, mouthwatering finish.