



Henschke

Experience the crisp elegance of Henschke Julius Riesling, a wine that captivates with its lively citrus flavors and floral aromas, underpinned by a refreshing mineral finish. Perfect for any occasion that calls for a touch of sophistication!

HENSCHKE



Alcohol: 12,50 %

Composition: 100% Riesling

Julius Riesling 2024

Eden Valley, Australia

Region and Vineyards

Henschke's Julius Riesling is crafted from grapes grown in the Eden Valley, a region celebrated for its premium Riesling wines. The vineyard, situated at high elevations, benefits from a cool climate that allows for slow, even ripening of the grapes. **The soils are primarily sandy loam over gravel and bedrock with patches of clay**, which contribute to the wine's distinctive minerality and vibrant acidity.

The Eden Valley region, also known as the "Garden of Grapes and Gums," offers a pristine environment that enhances the aromatic qualities of Riesling. The combination of altitude and diverse soil types results in wines with intense flavor concentration and excellent aging potential.

Winemaking

The Henschke Julius Riesling is made from **100% Riesling** grapes, handpicked to ensure optimal quality. The grapes undergo a gentle pressing, and the juice is fermented in temperature-controlled stainless steel tanks to preserve the delicate fruit and floral aromas. **No oak aging is employed**, allowing the pure expression of the grape and terroir to shine through. The wine is aged on its fine lees to add texture and complexity without overshadowing the primary flavors.

Tasting Notes

- Color:** Pale straw with green hues.
- Aroma:** Aromas of lime zest, white flowers, and green apple, with subtle hints of jasmine and wet stone.
- Palate:** Flavors of fresh lime juice, Granny Smith apple, and lemon curd, balanced by a crisp acidity and a lingering mineral finish.

Did you know?

The Julius Riesling is named in honor of Julius Henschke, a prominent artist and sculptor from the Henschke family, reflecting the family's deep roots and dedication to their craft. This wine continues to uphold the legacy of quality and tradition established by previous generations.



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Julius Riesling 2024

Wine Pairing Ideas

- **Oysters with Mignonette Sauce:** The wine's crisp acidity and citrus notes complement the briny sweetness of fresh oysters.
- **Thai Green Curry:** The vibrant citrus and floral flavors of the wine balance the spice and richness of a Thai green curry.
- **Grilled Asparagus with Lemon Butter:** The minerality and fresh acidity of the wine enhance the earthy flavors of grilled asparagus, while the lemon butter adds a complementary richness.

James Suckling (JS) : 95 Points (2023)



A delicate, balletic riesling, barely nudging mid-weight. The acidity is juicy, finding an effortless confluence with subtle phenolic rims, with notes of jasmine, green apple, lime sorbet and wild fennel draped across the structural framework. Extremely long, filigree and refined. A triumph of an opening act for new head winemaker, Gwyn Olsen.

James Halliday (JH) : 97 Points (2022)



This is always a wine of utmost quality. It's flowery, fragrant lime and lemon aromas soar from the glass, the palate with its spear of unsweetened lime and lemon finish and aftertaste underlining its intensity and quality.

James Suckling (JS) : 96 Points (2022)



This has such vibrant and pure, tangy fruit. Lime zest, lemons, white flowers, green apples, slate and shells. Dusty crushed stones, too. Sharp and precise, with a medium body and mouthwatering acidity. This is very fruity and dense, with a column of fruit that goes deep in to the wine.



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