HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING

2021 SASS THE TAILOR



GRAPE VARIETIES

Pinot gris from Littlehampton in the Adelaide Hills, semillon and gewürztraminer from the Henschke Eden Valley vineyard.

TECHNICAL DETAILS

Harvest Date: 26 February to 15 March | Alcohol: 12.0% | pH: 3.34 | Acidity: 4.8g/L

MATURATION

All varieties blended prior to maturation. Aged in a combination of stainless steel, stone and seasoned French oak barriques.

WINE DESCRIPTION

Pale green-gold with lime hues. Fragrant and complex aromas of white nectarine and white peach with citrus blossom, flowering thyme, honeysuckle, spicy cumquat and zesty lemon. The palate is savoury, fleshy and juicy with stone fruit flavours, nashi pear and finger lime, complemented by a textural, mineral mid-palate, balanced acidity and excellent length.

BACKGROUND

Sass the Tailor is a tribute to Henry William Sass, a tailor of Lobethal, who owned the property on Croft Road that is now the Henschke Archer's Vineyard at Lenswood. He subsequently sold the property to Frederick Croft, after whom the name Croft Ridge is named. First-generation Henschke winemaker, Johann Christian and his sons helped establish the town of Lobethal following their 90 day voyage from Kutschlau, Silesia in 1841. In 1847 Johann Christian Henschke moved his family to Krondorf in the Barossa Valley, finally settling in the Eden Valley, where we have since celebrated over 150 years of family winemaking.

VINTAGE DESCRIPTION

Adelaide Hills – September brought good rainfall for the Adelaide Hills, filling most dams and encouraging even budburst. Perfect November weather during flowering delivered good set on small bunches. December passed without the usual heat and January barely warmed up before a rainfall event was received. The mild conditions remained well below 30°C in February/March, resulting in pinot gris from Littlehampton being picked in excellent condition.

Eden Valley – Average winter rains were followed by even budburst. Frost damage was significant and spring was cloudy with good rains pre-flowering, followed by short bursts of hot weather in late November. The later flowering varieties were impacted by heat at the end of November and strong winds in early December damaged the canopies although the crop remained disease free. January was dry with a burst of heat prior to a perfectly timed rain event at veraison in early February. The lead up to vintage was cool, cloudy and mostly dry with the white varieties showing balanced acidities and good aromatics. After our coolest summer for 19 years, a dry, warm autumn provided near-ideal conditions for ripening in our red varieties. Overall, the wines show great balance and potential for ageing.

CELLARING POTENTIAL

Excellent vintage;
10+ years (from vintage).

REVIEWED March 2022

A PROUD MEMBER OF AUSTRALIA'S FIRST FAMILIES OF WINE

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