

# HENSCHKE



## PRODUCER PROFILE

Estate owned by: Stephen and Prue  
Henschke  
Winemaker: Stephen Henschke, Johann  
Henschke  
Total acreage under vine: 260  
Estate founded: 1868  
Region: Adelaide Hills  
Country: Australia

## Henschke Croft Chardonnay 2017

### WINE DESCRIPTION

Fifth-generation winemaker Stephen Henschke and his wife Prue purchased the Lenswood property in the Adelaide Hills in 1981. The chardonnay vineyard, which consists of seven clones, has taken its name from Frederick Croft, an orchardist who took up a neighbouring property in 1938.

At 550m, the Lenswood vineyards offer not only magnificent views over the traditional vine country but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity, and still enough sunshine to fully ripen the grapes.

Extremely heavy winter rainfall and ferocious spring winds and hail set up one of the most challenging vintages we have ever experienced at Lenswood. Flowering was late, occurring in December rather than November, in rare calm and sunny weather which set us up for good yields. The conditions post-Christmas were characterised by elevated evening temperatures, heavy rain every four days, foggy mornings and low day time temperatures. Harvest started in March; three weeks later than usual. By Easter, all Adelaide Hills whites and our pinot noir were safely in the winery, and in excellent condition despite 760mm falling during the growing season. This was a vintage saved in the vineyard by the outstanding work of the Adelaide Hills viticultural team under extremely trying conditions, with results that exceeded expectations.

### TASTING NOTES

Pale gold in colour. Seductive aromas of pear skin, grapefruit, white stone-fruit, citrus blossom and white flowers are complemented by hints of apple, lemon curd, clove spice and toasted almonds. Intense and focussed, the palate shows layer upon layer of pear and white peach, tightly wound by a deliciously creamy texture, and perfectly balanced with nectarine acidity and subtle oak nuances, for a powerful yet elegantly restrained, lingering finish.

### FOOD PAIRING

Steamed pomfret fish with local pipis and sea vegetables in a light jellyfish tamarind broth.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Lenswood Vineyard
Soil composition:	Well-drained sandy loam over medium clay interspersed with shale fragments overlying a shale bedrock
Elevation:	1,804 feet
First vintage of this wine:	1989
Average Wine Age:	30 years

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Malolactic fermentation:	partial
Fining agent:	Animal based
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	10 months

### ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.1
Residual sugar:	1.7 g/L
Acidity:	6.7 g/L