

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 2016

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.

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar and colour development, which was overall characterised by average yields but very high quality.

TASTING NOTES

Pale gold in colour. Pure yellow pear, white peach and melon aromas, with hints of tropical fruit, clove, vanilla and creamy cashew and hazelnut. A complex palate of concentrated ripe yellow pear, white peach, stone-fruit and clove spice flavours are complemented by lush, textural layers of intense ripe nectarine acidity, and extraordinary balance, for a long, clean finish.

FOOD PAIRING

Linguini with fresh seafood, parsley and herbs

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
Harvest time:	4-15 March
First vintage of this wine:	1989
Average Wine Age:	30 years

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Malolactic fermentation:	no
Fining agent:	Animal based
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.3
Residual sugar:	2 g/L
Acidity:	6.9 g/L