

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 Giles Pinot Noir 2016

WINE DESCRIPTION

In 1981, fifth-generation winemaker Stephen, and Prue Henschke purchased a property in the Adelaide Hills with the intention of planting varieties well suited to the cooler climate of the region. The vineyard was originally part of a beautiful valley of apple orchards and natural forest that were destroyed by the Ash Wednesday bushfires in 1983. The pinot noir vineyard has been named after Charles Giles, an early pioneer whose descendants had managed the property as an apple orchard since 1864.

Sitting at an altitude of 550m with an annual average rainfall of 1100mm, the Lenswood vineyard slopes offer not only beautiful views towards the older vine country, but also provide enough sunshine to fully ripen the grapes, together with cooler temperatures to retain natural acidity.

Matured in 19% new and 81% seasoned French barriques for 9 months prior to blending and bottling.

TASTING NOTES

Crimson in colour with ruby hues. Intense and lifted aromas of sweet black cherries, wild raspberries and cranberries, with hints of cinnamon, crushed marjoram and fennel seed. Concentrated, bright flavours of red cherries and cranberries appear on an elegant palate, balanced by a focussed redcurrant acidity, dried herbs, and minerality, as well as a depth of layered and fine, soft chalky tannins which draw out to a long, lingering finish.

FOOD PAIRING

PORTOBELLO MUSHROOM PATE

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:	19 February-13 March
Average Wine Age:	30 years

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Open-top stainless steel fermenters
Malolactic fermentation:	Full
Fining agent:	Animal based
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	9 months