

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 2018

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.

After a typical wet and cold winter, spring brought particularly mild and unstable weather to Lenswood, with fog, rain and numerous hail events, fortunately with no resulting damage. These cold hail blasts delayed flowering, and due to an early Harvest Moon, the growing season became quite compressed, requiring more work in the vineyard with shoot thinning and foliage lifting. A long, dry mild spell from Christmas to Easter provided ideal ripening conditions; allowing tannins to mature, acids to moderate and depth of flavor to develop. 2018 was a fantastic year for whites in Lenswood, with high natural acidities and fantastic varietal character, showcasing purity and balance.

TASTING NOTES

Pale straw with green hues. Lifted and fragrant aromas of cut pear, white peach, nectarine, citrus and custard apple are supported by baking spices and toasted cashew. The palate shows richness and finesse with flavors of ripe peach and pear providing a fleshy, textural quality, complemented by overtones of creme brulee and oatmeal. These characters are beautifully balanced by fresh citrus acidity and subtle oak nuances, giving the wine depth and finishing with incredible length.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Production area/appellation:	Adelaide Hills
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:	February 23-March 19, 2018
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:	Hogsheads
Age of aging container:	18% new, 82% seasoned
Type of oak:	French
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.23
Acidity:	6.87 g/L