



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2022 GILES

### GRAPE VARIETY

100% pinot noir grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

### TECHNICAL DETAILS

Harvest Date: 28 March – 14 April | Alcohol: 13.8% | pH: 3.5 | Acidity: 5.99g/L

### MATURATION

Matured in 100% seasoned French oak barriques for 10 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with ruby hues. Enticing, fragrant aromas of red cherry, fresh wild strawberry and tomato stem, with complex, forest notes of dried porcini mushroom and cedar, burnt orange, almond blossom and dried herbs. The bright fruit-driven palate is plush with wild raspberry, black cherry and subtle spice, balanced by refreshing acidity and fine, silky tannins forming a delicate finish of finesse and great length.

### BACKGROUND

Fifth-generation winemaker Stephen and his viticulturist wife Prue selected Lenswood as a vineyard site in the Adelaide Hills in 1981. At 550 metres, the Henschke Lenswood Vineyard offers beautiful views, high rainfall and humidity at the right time of the year, cooler temperatures to retain natural acidity and still enough sunshine to fully ripen the grapes. The vineyard was originally part of a beautiful valley of apple orchards and natural forest that was destroyed by the Ash Wednesday bushfires in 1983. In the mid-1980s Stephen and Prue initiated several trials looking at different clones of pinot noir. Nine clones are now planted across the vineyard: MV6, D5V12, G8V3, G8V7, Pommard (D4V2), and the renowned Bernard Burgundy clones of 114, 115, 777 and 667. The wine is named after Charles Giles, whose descendants managed the property as an apple orchard from 1864 to 1981. This release is a testament to the extraordinary effort made to rejuvenate the Lenswood Vineyard from the devastating effects of the Cudlee Creek bushfire in December 2019.

### VINTAGE DESCRIPTION

After two years of regenerating the bushfire affected vines, a wet winter brought 500mm of rain, followed by a cold, windy and damp spring, catching the edge of a serious hail event on 28 October. Flowering occurred around the end of December and was the latest ever recorded at Lenswood, aligning with the harvest moon of Easter falling deep into April. The summer months were mild, humid and cloudy, bringing some disease pressure. Autumn was cool with low light. It was an excellent season for early and mid-ripening varieties such as chardonnay, pinot noir, gewürztraminer, grüner veltliner and riesling allowing slow flavour development and good retention of acidity.

### CELLARING POTENTIAL

Excellent vintage;  
15+ years (from vintage).

REVIEWED October 2024