



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2019 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: 29 February – 14 March | Alcohol: 13.5% | pH: 3.51 | Acidity: 6.01g/L

MATURATION

Matured in 10% new and 90% seasoned French oak barriques for 10 months prior to blending and bottling.

WINE DESCRIPTION

Ruby with bright crimson hues. Perfumed, spicy red and black cherry aromas with notes of rosehip, violets, fennel, rhubarb and strawberry. The richly flavoured palate reveals pure and complex spiced cherry, cranberry and raspberry fruit giving mid-plate definition, complemented by lifted, bright acidity, textural silky tannins and excellent length.

BACKGROUND

In 1981, fifth-generation winemaker Stephen and Prue Henschke purchased a property in the Adelaide Hills; 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. 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. In the mid-1980s Stephen and Prue initiated several trials looking at different clones of pinot noir, and there are now eight clones planted across the vineyard: MV6, D5V12, G8V3, G8V7, Pommard and the famous Bernard Burgundy clones of 115, 777 and 667. The pinot noir vineyard shows a true sense of place and was named after Charles Giles, an early pioneer whose descendants had managed the property as an apple orchard since 1864.

VINTAGE DESCRIPTION

Vintage 2019 provided generally good growing conditions for the Adelaide Hills, with three notable events: the coldest September on record, the wettest November since 2005 and a mini heat wave on the cusp of January/February that the Adelaide Hills rode out extremely well due to good canopy cover. A rapid progression in berry maturation was kick-started by the Harvest Moon falling right on the spring Equinox, with all varieties ripening at the same time. Hand-harvesting was done in three weeks, bookended by the early sparkling and late red varieties. Yields were down by 20-50% due to 'hen and chicken' (berries of different sizes) from the cold, wet period during flowering, however quality was exceedingly good in both white and red varieties as a result of better ripening conditions.

ACCOLADES

2020 Adelaide Hills Wine Show- Silver Medal

CELLARING POTENTIAL

Excellent vintage;
10+ years (from vintage).

REVIEWED November 2020