



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2015 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: 19 February - 13 March | Alcohol: 13% | pH: 3.49 | Acidity: 6.14g/L

MATURATION

Matured in 19% new and 81% seasoned French oak barriques for 9 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Garnet with ruby hues. Bright, perfumed aromas of red and black cherries, flowering thyme and dark spice notes of anise, clove and complex undertones of sandalwood. Concentrated and vibrant flavours of rhubarb, black cherry and red plum lead the elegant palate, entwined with anise, white pepper and savoury herbs, layered, fine tannins and well-balanced acidity to finish succulent and fresh.

BACKGROUND

In 1981, fifth-generation winemaker Stephen and his viticulturist wife Prue selected Lenswood as a vineyard site in the Adelaide Hills. At 550 metres, their 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. The pinot noir is named after Charles Giles, whose descendants had managed the property as an apple orchard since 1864. In the mid-1980s Stephen and Prue initiated several trials looking at different clones of pinot noir. Eight clones were planted across the vineyard: MV6, D5V12, G8V3, G8V7, Pommard and the famous Bernard Burgundy clones of 115, 777 and 667.

VINTAGE DESCRIPTION

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage. Spring and summer were dry with no disease, resulting in fruit with high natural acidity and incredible flavour and colour concentration. A dry, warm and windy start to January was followed by welcome rain that coincided with the onset of veraison. The mild weather continued and delivered a fairy-tale vintage.

DRINKING WINDOW

Exceptional vintage;
drink now - 2035+

REVIEWED June 2024