

HENSCHKE



Tasting Notes

Wine and Vintage

Littlehampton Innes Vineyard Pinot Gris 2002

Grape Variety

100% pinot gris grown by David and Annette Innes at Littlehampton in the Adelaide Hills.

Background

The Adelaide Hills is located in the Mount Lofty Ranges east of the city of Adelaide, with an altitude ranging from 400-600 metres and a rainfall of around 700-1000 mm. Soils consist of sandy loam overlying weathered shale and clay, which provide excellent conditions for viticulture. Littlehampton lies towards the eastern side of the range 25km from Adelaide and has recently been developed as a grapegrowing area. Viticulture was first established in the Adelaide Hills in 1839 by John Barton Hack near Mount Barker, just 5km from Littlehampton. Pinot gris, called tokay d'Alsace in France, grauburgunder in Germany and pinot grigio in Italy, has its origins in France as a bud mutation of pinot blanc. It has become a highly regarded variety around the world.

Vintage Description

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken'. In particular riesling and shiraz, Eden Valley signature varieties, were the worst affected with crop reductions leaving less than 20% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop, 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Golden/straw in colour. Sweet ripe lifted fruit, very floral; scented nectarine, honey, butterscotch, rose petal, lychee and nectar aromas. The intense palate is rich and oily, displaying sweet ripe fruit and a long textured finish.

Cellaring Potential

Exceptional vintage, optimum year 2006. Stelvin closure.

Serving Idea

Chu chi foi of scallops.

Technical Data

Harvest date: 16 April
Alcohol: 13.9% vol.
pH: 3.11
Acid: 6.3 g/l