



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2016 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: 2 - 22 March | Alcohol: 13.5% | pH: 3.6 | Acidity: 6.06g/L

MATURATION

Matured in 100% seasoned French barriques for 10 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Pale garnet with ruby hues. Perfumed aromas of dark cherry, raspberry and orange rind, with notes of juniper, fennel, baking spice and black tea. A delicate yet layered palate of cherry, plum and fig, with hints of kirsch, toasted almonds, anise, cinnamon and cedar, supported by long, silky tannins.

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.

VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

DRINKING WINDOW

Excellent vintage;
drink now to 2030+.

REVIEWED June 2025



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