



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2012 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% | pH: 3.55 | Acidity: 6.1g/L

MATURATION

Matured on lees in 35% new and 65% seasoned French oak barriques for 10 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Pale garnet with crimson hues. Fragrant aromas of morello cherry, raspberry and redcurrant are lifted by crushed flowering herbs, bitter almond, white pepper and forest floor notes. A spicy, textural palate reveals red cherry, cranberry, rhubarb, black tea and tomato leaf, with vibrant acidity resolving into a long, silky tannin finish.

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 Adelaide Hills saw cold winter conditions with below-average rainfall. Below-average rainfall continued into spring with mild conditions and an early budburst. Flowering and fruit set were affected by persistent morning fog and drizzly weather, which led to a reduction in crop and smaller bunches. Summer was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two heat events at New Year and at the end of February. The coldest periods were the second week of January and the second week of February. This provided slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February. Temperatures were average going into an early harvest at the beginning of March, warming into an Indian summer in April. This allowed for a long window of picking, finishing on 20 April.

DRINKING WINDOW

Exceptional vintage;
drink now to 2035+.

REVIEWED May 2026



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