



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING

2012 INNES VINEYARD

GRAPE VARIETY

100% pinot gris grown by the Innes family at Littlehampton in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 4 - 6 March | Alcohol: 13.5% | pH: 3.17 | Acidity: 5.3g/L

MATURATION

Fermented in tank and held on lees for 6 months with regular stirring to build complexity. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium lemon with gold hues. Complex aromas of nashi pear, red apple and white peach are interwoven with elderflower, cinnamon, baking spice, toasted brioche and rosemary. A rich and generous palate of baked apple and stone fruit is layered with almond, pastry and tropical notes, balanced by a fine mineral line, vibrant acidity and a creamy, mouth-coating texture for a long, intense finish.

BACKGROUND

The Adelaide Hills has an altitude ranging from 400-600m and rainfall of around 700-1000mm. The soils of sandy loam overlying weathered shale and clay provide excellent conditions for viticulture, which was first established in the Adelaide Hills in 1839 by John Barton Hack at Echunga Springs, near Mount Barker. Littlehampton lies on the eastern side of the Adelaide Hills, just 5km from Mount Barker, and has a unique aspect for superlative pinot gris. This wine is named as a tribute to the Innes family, dedicated growers of the Innes Vineyard Pinot Gris for over 25 years. Pinot gris, called tokay d'Alsace in France, grauburgunder in Germany and pinot grigio in Italy, has its origins in France and has become a highly regarded variety around the world.

VINTAGE DESCRIPTION

Winter brought cold conditions in the Adelaide Hills with below-average rainfall. Low 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 occurred during 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 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 2030+.

REVIEWED May 2026



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AUSTRALIA'S
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OF WINE

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