

HENSCHKE

Exceptional wines from outstanding vineyards

Cranes Eden Valley Chardonnay 2012

Grape Variety

100% chardonnay grapes grown in the Henschke Cranes Vineyard at Eden Valley.

Technical Details

Harvest Date: 29 February | Alcohol: 12.5% | pH: 3.35 | Acidity: 6.7g/L

Maturation

15% aged on lees for 9 months in new and seasoned 225L French barriques. Remainder was aged on lees in tank for complexity without any obvious oak character and blended prior to bottling.

Background

Eden Valley is located in the cooler South Mount Lofty Ranges, east of the Barossa Valley, with an altitude of 450-500m, rainfall of around 700mm and well-drained soils consisting of sandy loam over clay. The Cranes Chardonnay has taken its name from Charles Crane, who pioneered the region at the source of the North Para River near Eden Valley in 1866 and after whom the village of Craneford was named.

Vintage Description

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to only average yields. Summer was also surprisingly mild with below average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening, which allowed for intense fruit flavours, high colour figures, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and amazing maturities with the red varieties.

Wine Description

Pale straw with green hues. Lifted aromas of fragrant white peach and nectarine, pear skin and clove with underlying hints of nougat, bread dough, vanilla and grapefruit. The palate is rich and complex, exhibiting nashi pear, melon and grapefruit flavours, with a beautifully balanced mid-palate weight, creamy texture and a fine line of acidity that provides purity and length.

Reviewed January 2013



Cellaring Potential

Excellent vintage, 5+ years (from vintage).