



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Cranes Eden Valley Chardonnay 2010

### Grape Variety

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

### Technical Details

Harvest Date: 15-16 February | Alcohol: 12% | pH: 3.10 | Acidity: 7.4g/L

### Maturation

14% aged on lees for 8 months in 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 2010 growing season was preceded by above average winter rainfall. Spring was mild with little frost damage and gave us an even budburst. The weather remained cold and wet through spring which held back growth until a two-week high 30s heat wave in November affected flowering and fruit set. Spring rains continued into early summer right through until mid-December, making it the wettest year since 2005. The vines responded to the heat and grew vigorously until early January, developing lush canopies, but bunch development suffered as a result.

A roller-coaster-ride of heat spikes and cool changes continued through a warm summer with occasional thunderstorms. The vines went through veraison a week earlier than 2009. Lower yields coupled with the mild ripening period resulted in concentrated fruit. Vintage began a week earlier than 2009 and was in full swing by mid-February. The white vintage was all but finished a month later while the red harvest continued with deeply coloured, well-balanced grapes being picked during mild, dry conditions until the end of April.

### Wine Description

Pale yellow with lime hues. Lifted aromas of lemon and lime citrus blossom, honeysuckle and melon with spicy hints of grapefruit and clove. Sweet, juicy flavours of citrus zest, pear skin and melon are complex and textured, with crisp acidity and excellent length.

Reviewed September 2011



### Cellaring Potential

Exceptional vintage,  
5+ years (from vintage).