



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2019 CROFT

GRAPE VARIETY

100% chardonnay grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 7 - 13 March | Alcohol: 13.5% | pH: 3.25 | Acidity: 7.34g/L

MATURATION

100% barrel fermented. Matured in 14% new and 86% seasoned French oak puncheons, hogsheads and barriques for 10 months prior to blending and bottling.

WINE DESCRIPTION

Pale straw with green hues. Fragrant aromas of white stone-fruits, pear skin, grapefruit and custard apple with nuances of crème brûlée, hazelnut praline, cashew, clove and flint. The palate is rich and complex, with intense pear and stone-fruit, textural minerality, fine citrus acidity and layers of creamy French vanilla and cashew nut for a long, lingering finish.

BACKGROUND

Fifth-generation winemaker Stephen Henschke and his wife Prue purchased the Lenswood property in the Adelaide Hills in 1981. At 550m, the Lenswood vineyards offer not only magnificent views over the traditional vine country but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity, and still enough sunshine to fully ripen the grapes. The chardonnay vineyard, which consists of seven clones, (I10V1, I10V5, Antav 84, 277 and the Burgundian Bernard clones, B95, B96, B76) has taken its name from Frederick Croft, an orchardist who took up a neighbouring property in 1938.

VINTAGE DESCRIPTION

Vintage 2019 provided generally good growing conditions for the Adelaide Hills, with three notable events: the coldest September on record, the wettest November since 2005 and a mini heat wave on the cusp of January/February that the Adelaide Hills rode out extremely well due to good canopy cover. A rapid progression in berry maturation was kickstarted by the Harvest Moon falling right on the spring Equinox, with all varieties ripening at the same time. Hand-harvesting was done in three weeks, bookended by the early sparkling and late red varieties. Yields were down by 20-50 due to 'hen and chicken' (berries of different sizes) from the cold, wet period during flowering, however quality was exceedingly good in both white and red varieties as a result of better ripening conditions.

ACCOLADES

2020 Adelaide Hills Wine Show- Silver Medal

CELLARING POTENTIAL

Excellent vintage;
10+ years (from vintage).

REVIEWED May 2021