



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2017 CROFT

MUSEUM RELEASE

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 3 - 7 April | Alcohol: 13.5% | pH: 3.13 | Acidity: 6.73/L

MATURATION

100% barrel fermented. Matured in 14% new and 86% seasoned French oak barriques for 10 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Green-gold with gold hues. Fragrant aromas of pear skin, clove, grapefruit zest and white peach with flinty notes of toasted almond. A creamy, complex and textural palate of white stone fruit, roasted cashew, baked pear, and clove and ginger spice, with a juicy yet refined mineral and zesty tang. Still youthful – drinking well now, with years to go.

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, has taken its name from Frederick Croft, an orchardist who took up a neighbouring property in 1938.

VINTAGE DESCRIPTION

Extremely heavy winter rainfall and ferocious spring winds and hail set up one of the most challenging vintages we have ever experienced at Lenswood. Flowering was late, occurring in December rather than November, in rare calm and sunny weather which set us up for good yields. The conditions post-Christmas were characterised by elevated evening temperatures, heavy rain every four days, foggy mornings and low day time temperatures. Harvest started in March; three weeks later than usual. By Easter, all Adelaide Hills whites and our pinot noir were safely in the winery, and in excellent condition despite 760mm falling during the growing season. This was a vintage saved in the vineyard by the outstanding work of the Adelaide Hills viticultural team under extremely trying conditions, with results that exceeded expectations. The Lenswood vineyard continues to show enormous resilience, and the soil health no doubt plays an important role in the beautiful wines created in 2017.

ACCOLADES

Silver Medal – 2019 Royal Melbourne Wine Show

CELLARING POTENTIAL

Excellent vintage;
Drink now – 2042+.

REVIEWED June 2022