



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2016 CROFT CHARDONNAY

GRAPE VARIETY

100% chardonnay grown on the Henschke Lenswood Vineyard in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 4 - 15 March | Alcohol: 13.5% | pH: 3.29 | Acidity: 6.9/L

MATURATION

Matured in 16% new and 84% seasoned French barriques for 10 months prior to blending and bottling.

WINE DESCRIPTION

Pale gold in colour. Pure yellow pear, white peach and melon aromas, with hints of tropical fruit, clove, vanilla and creamy cashew and hazelnut. A complex palate of concentrated ripe yellow pear, white peach, stone-fruit and clove spice flavours are complemented by lush, textural layers of intense ripe nectarine acidity, and extraordinary balance, for a long, clean 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, has taken its name from Frederick Croft, an orchardist who took up a neighbouring property in 1938.

VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

CELLARING POTENTIAL

Excellent vintage,
15+ years (from vintage).

REVIEWED July 2017

ACCOLADES

2018 Langton's James Halliday Chardonnay Challenge - Silver Medal (91 points)
2017 Adelaide Hills Wine Show - Silver Medal
2017 Royal Adelaide Wine Show - Bronze Medal