



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2013 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: 4–18 March | Alcohol: 13.5% | pH: 3.36 | Acidity: 5.5g/L

### MATURATION

Whole bunch pressed, wild yeast fermented and aged in 33% new and 67% seasoned French barriques for 10 months with lees stirring to build complexity. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Pale gold with green hues. Fragrant aromas of white peach, baked apple and honeysuckle, with hints of vanilla bean, ginger, cashew and toasted oak. A rich and generous palate of stone fruit, honeyed nougat, buttered brioche and lemon curd is framed by fine acidity for a fresh, lingering finish.

### BACKGROUND

Fifth-generation winemaker Stephen Henschke and his viticulturist wife Prue selected Lenswood in the Adelaide Hills as a new vineyard site in 1981. At 550m, the Lenswood Vineyard offers not only beautiful views toward the older vine country, but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain 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

The 2013 harvest was expected to be early, with the Easter full moon very close to the autumn equinox, and sure enough budburst started early in spring 2012 with green shoots emerging in the first week of September suggesting this would be so. All varieties woke to a cool and mild spring, with cabernet the last to greet the sun on October 1. A snow flurry in early October led into a mild November, with warm days and nights providing excellent conditions for flowering. Set was excellent across all varieties. Spring was conspicuous for its dryness but thankfully frost free, and as summer approached the vines developed beautifully balanced canopies and rain was just a distant memory. It was not to rain again until the end of harvest, seven dry months that produced a green drought. As harvest time approached, it was abundantly clear that 2013 was going to be exceptional in terms of yield and quality across all varieties – a rare thing in the lofty airs of Lenswood, where weather events usually dictate terms that are best described as challenging! Chardonnay and riesling were fabulous, as too were sauvignon blanc, gewürztraminer, pinot gris, merlot and cabernet. Lenswood does not give up her fruit easily but every now and then she tosses a furtive glance your way and delivers the unexpected. The 2013 harvest will be remembered as near perfection in a year of snow and drought, truly a rare and exceptional vintage.

### DRINKING WINDOW

Exceptional vintage;  
drink now to 2030+.

REVIEWED June 2025



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