



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2018 GILES PINOT NOIR

### GRAPE VARIETY

100% pinot noir grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills, planted in the mid-1980s.

### TECHNICAL DETAILS

Harvest Date: 7 – 15 March | Alcohol: 13.5% | pH: 3.63 | Acidity: 6.1g/L

### MATURATION

Matured in 8% new and 92% seasoned French barriques for 10 months prior to blending and bottling.

### WINE DESCRIPTION

Ruby crimson with bright ruby hues. Expressive fragrant aromas of ripe forest berries, raspberry, cherry, rhubarb and strawberries and cream, with savoury notes of tarragon, lavender, potpourri and rosehip. Red berry fruits, cherry and rhubarb flavours are supported by a savoury tannin structure arising from some whole bunch fermentation, giving a lovely soft, chalky mouthfeel. This is all carried to a mouth-watering, lingering finish by a fine line of integrated acidity together with subtle oak nuances.

### BACKGROUND

In 1981, fifth-generation winemaker Stephen, and Prue Henschke purchased a property in the Adelaide Hills; the vineyard was originally part of a beautiful valley of apple orchards and natural forest that were destroyed by the Ash Wednesday bushfires in 1983. The Lenswood vineyard slopes offer not only beautiful views towards the older vine country, but also provide enough sunshine to fully ripen the grapes, together with cooler temperatures to retain natural acidity. The pinot noir vineyard has been named after Charles Giles, an early pioneer whose descendants had managed the property as an apple orchard since 1864.

### VINTAGE DESCRIPTION

After a typical wet and cold winter, spring brought particularly mild and unstable weather to Lenswood with fogs, rain and numerous hail events, fortunately with no resulting damage. These cold hail blasts delayed flowering, and due to an early Harvest Moon, the growing season became quite compressed, requiring more work in the vineyard with shoot thinning and foliage lifting. A long, dry mild spell from Christmas to Easter provided ideal ripening conditions; allowing tannins to mature, acids to moderate and depth of flavour to develop. Fruit quality across the board was outstanding, the whites in particular for their purity and balance, which really defined the season after some challenging early conditions. 2018 was a fantastic year for Lenswood, with high natural acidities and excellent varietal character.

### ACCOLADES

Silver Medal – 2019 Adelaide Hills Wine Show

### CELLARING POTENTIAL

Excellent vintage,  
10+ years (from vintage).

REVIEWED February 2020