



HENSCHKE

150 YEARS OF FAMILY WINEMAKING

2016 GILES PINOT NOIR

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date: 2 - 22 March | Alcohol: 13.5% | pH: 3.6 | Acidity: 6.06g/L

MATURATION

Matured in 100% seasoned French barriques for 10 months prior to blending and bottling.

WINE DESCRIPTION

Vibrant garnet in colour with ruby hues. Lifted aromas of black cherry, wild raspberry and red currant entwine with subtle notes of strawberries and cream, rose hip, cinnamon, orange peel and underlying floral nuances. Concentrated flavours of wild red berries surround an elegant core of sweet cherry and white pepper, while bright acidity and minerality drive a long finish of fine, velvety tannins.

BACKGROUND

In 1981, fifth-generation winemaker Stephen, and Prue Henschke purchased a property in the Adelaide Hills with the intention of planting varieties well suited to the cooler climate of the region. 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. Sitting at an altitude of 550m with an annual average rainfall of 1100mm, 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

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,
20+ years (from vintage).

REVIEWED February 2018