



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2015 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: 19 February - 13 March | Alcohol: 13% | pH: 3.49 | Acidity: 6.14g/L

MATURATION

Matured in 19% new and 81% seasoned French barriques for 9 months prior to blending and bottling.

WINE DESCRIPTION

Crimson in colour with ruby hues. Intense and lifted aromas of sweet black cherries, wild raspberries and cranberries, with hints of cinnamon, crushed marjoram and fennel seed. Concentrated, bright flavours of red cherries and cranberries appear on an elegant palate, balanced by a focussed redcurrant acidity, dried herbs, and minerality, as well as a depth of layered and fine, soft chalky tannins which draw out to a long, lingering finish.

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

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Adelaide Hills vineyards. By the end of the first week, relief came with 60-75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage.

CELLARING POTENTIAL

Exceptional vintage,
25+ years (from vintage).

REVIEWED October 2017