



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2014 GILES

25TH ANNIVERSARY - MUSEUM RELEASE

GRAPE VARIETY

100% pinot noir grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 11 – 21 March | Alcohol: 13% | pH: 3.51 | Acidity: 6.2g/L

MATURATION

Matured in 31% new and 69% seasoned French oak barriques for 10 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Ruby-garnet with garnet hues. Complex and pretty aromas of fragrant red and black cherry, wild forest berries, spicy stemmy notes, potpourri florals and forest floor. The palate has a vibrant core of plush red fruit, with richness and complexity from clove, anise, white pepper and cardamon spice, grilled meats, undergrowth and charry cedar. The structure is restrained and streamlined, with bright acidity providing a juicy finish, driven by fine, velvety tannins.

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 was 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. In the mid-1980s Stephen and Prue initiated several trials looking at different clones of pinot noir, and there are now eight clones planted across the vineyard: MV6, D5V12, G8V3, G8V7, Pommard and the famous Bernard Burgundy clones of 115, 777 and 667. The pinot noir vineyard shows a true sense of place and was named after Charles Giles, an early pioneer whose descendants had managed the property as an apple orchard since 1864.

VINTAGE DESCRIPTION

The 2014 moon cycles put Easter quite late in the season and so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory. This ended in the wettest February in 44 years, with between 115 and 150mm of rain falling in 48 hours. Fortunately, Eden Valley and the Adelaide Hills were still in veraison, which allowed the quenching rain to rebalance the fruit. From late February, mild weather with cold dewy mornings and windy days prevailed. Disease pressure increased as March became colder and wetter. It was indeed a late vintage and also resulted in one of the longest, where skilled vineyard teams played a critical role by hand selecting and picking only the best quality fruit during the onset of rain and cold wintery weather. In summary, a challenging season with excellent quality but very low yields.

CELLARING POTENTIAL

Exceptional vintage;
Drink now – 2032+.

REVIEWED June 2022