



HENSCHKE

Exceptional wines from outstanding vineyards

Lenswood Giles Pinot Noir 2012

Grape Variety

100% pinot noir grapes grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills, planted over 25 years ago.

Technical Details

Harvest Date: 29 February-14 March | Alcohol: 13% | pH: 3.55 | Acidity: 6.1g/L

Maturation

Matured on lees in 35% new and 65% used French barriques for 10 months prior to blending and bottling.

Background

In 1981, fifth-generation winemaker Stephen Henschke and his wife Prue 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 beginning of the Adelaide Hills season for the 2012 vintage saw cold winter conditions with below average rainfall. Rainfall was also below average in spring with mild conditions and an early budburst. Flowering and fruit set were affected by persistent morning fogs and drizzly weather, which led to a reduction in crop and smaller bunches. Summer was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two heat events, at New Year and at the end of February. The coldest periods were the second week of January and the second week of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February. Temperatures were average going into an early harvest at the beginning of March, warming into an Indian summer in April. This allowed for a long window of picking, finishing on April 20.

Wine Description

Crimson in colour with ruby hues. Fragrant, perfumed aromas of strawberries, cherries and cream, and wild forest berries with subtle hints of cloves and spices. The rich, juicy palate is tightly wound with layers of crushed herbs and mint, rolling into subtle red currant and wild berry fruit flavours, while the beautiful acid balance and fine-grained tannins provide a long and velvety finish.

Reviewed March 2013



Cellaring Potential

Exceptional vintage,
15+ years (from vintage).