



HENSCHKE

Exceptional wines from outstanding vineyards

Lenswood Giles Pinot Noir 2010

Grape Variety

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

Technical Details

Harvest Date: 25 February-12 March | Alcohol: 13.5% | pH: 3.51 | Acidity: 6.1g/L

Maturation

Matured on lees in 23% new and 77% used French barriques for 9 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 2010 Adelaide Hills vintage received above average rainfall. A two-week heat wave experienced across South Australia in November had less impact on the vines in the Adelaide Hills, as it was less severe and occurred pre-flowering. Rain continued through until mid-summer and was recorded as one of the wettest seasons for many years. Like Eden Valley, the vintage in the Hills was a week earlier than the previous year. Powdery mildew was more prevalent due to the very humid conditions experienced throughout the summer, which was a good test for the organic and biodynamic strategies. The earlier vintage without the extremes in temperature produced high quality fruit with great flavour and fine acids, but did affect the quantity with average yields.

Wine Description

Crimson red in colour with violet hues. The sweet, fragrant aromas of wild forest berries, cherries and strawberries are complemented by spicy hints of musk and lifted floral notes. The rich, lush palate is tightly wound with intense layers of red and black fruits while the fine-grained tannins provide a long and velvety finish.

Reviewed September 2011



Cellaring Potential

Excellent vintage,
10+ years (from vintage).