



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Giles Pinot Noir 2009

### Grape Variety

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

### Technical Details

*Harvest Date:* 12-25 March | *Alcohol:* 14% | *pH:* 3.59 | *Acidity:* 6.0g/L

### Maturation

Matured on lees in 25% new and 75% used French barriques for 9 months prior to blending and bottling.

### Background

Stephen and Prue Henschke, fifth-generation winemakers at Keyneton, selected Lenswood in 1981 to pioneer a new vineyard site, just 50km from their ancient Mount Edelstone and Hill of Grace vineyards. At 550m, the Lenswood vineyard slopes offer not only beautiful views towards the older vine country but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain natural acidity, and still enough sunshine to fully ripen the grapes. The pinot noir vineyard has been named after Charles Giles, an early pioneer whose descendants have managed the property as an apple orchard since 1864.

### Vintage Description

The rainfall was below average in the lead-up to the 2009 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October and mid-December; however, overall it was one of driest starts to the year since 1957. Fine flowering weather at the end of November allowed good flowering and average yields with the vines showing vigorous growth. A dry, early summer followed, which encouraged good growth and some restriction on berry and bunch size.

Early January tended warm to hot, with a couple of heat spikes into the high 30s and low 40s including a peak on Black Saturday, February 7 when the temperature hit 46C. Subsequent weather was mild and dry, and from March 1 moved into autumn mode, with perfect ripening weather. The natural advantage afforded by the Hills is the altitude (550m), which provided cooler growing conditions during summer. Greater day/night temperature differentials assisted in retaining acidity in the grapes and provided greater purity of fruit flavours. Careful handpicking allowed selection of the best quality fruit with some excellent to exceptional wines, in particular sauvignon blanc, riesling, pinot gris and chardonnay. It was a season that once again showed the advantages of organic and biodynamic viticulture.

### Wine Description

Deep garnet with violet hues. An alluring sweet perfume of musk, rosewater and lifted spicy black cherries supported by gamy, savoury scents and smoky hints. The rich, dense palate shows complex layered flavours of dark cherries and white pepper. Fine, grainy tannins create mid-palate depth and structure with an elegant, lingering finish.

Reviewed July 2010



### Cellaring Potential

Exceptional vintage, drink now to 15+ years.