



HENSCHKE

Exceptional wines from outstanding vineyards

Giles Pinot Noir 2008

Grape Variety

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

Technical Details

Harvest Date: 7 March-4 April | *Alcohol:* 14.5% | *pH:* 3.55 | *Acidity:* 6.3g/L

Maturation

Matured on lees in 20% new and 80% 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

There was a below average winter rainfall lead-up to the 2008 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October, early mid-November and mid-December. Fine flowering weather at the end of November allowed for good flowering and above average yields and the vines also showed vigorous growth. A dry and hotter than average early summer followed (November 2007 was the warmest for 25 years), which encouraged good growth and some restriction on berry and bunch size followed by hot summer temperatures around New Year. From mid-January through February mild temperatures and cold nights followed which ensured excellent development of fruit colour, flavour and balance of pH and acidity. It was the coolest February since 1978. Harvest began three weeks early at the end of February with the white varieties. However, in early March South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected continual heat seemed never-ending and resulted in some varieties suffering leaf drop, escalating sugar levels in the fruit and some shrivel. Although the heat had a marked effect in the Adelaide Hills it was not as bad as in the other regions in South Australia. The natural advantage afforded by the Hills is the altitude (550m), which provides cooler growing conditions during summer and a greater day/night temperature differential for acid retention in the grapes and greater purity of fruit flavours. The cool change which followed brought welcome relief, however some fruit was adversely affected. Careful handpicking allowed selection of the best quality fruit producing some excellent to exceptional wines. It was an ideal season to practise organic viticulture and a season that demanded biodynamics to keep the vines healthy.

Wine Description

Garnet with violet hues. Enticing cherry, raspberry, lavender and rhubarb aromas supported by smoky oak notes. The palate is rich, layered and complex with berry fruits, black cherries, ginger, cinnamon and mint leading to a long, fine-grained finish.



Cellaring Potential

Excellent vintage, drink now to 2018.