



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Giles Pinot Noir 2007

### Grape Variety

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

### Technical Details

*Harvest Date:* 19 - 27 March | *Alcohol:* 14% | *pH:* 3.5 | *Acidity:* 6.2 g/L

### Maturation

Matured on lees in 33% new and 67% 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 2007 vintage, surprisingly, resulted in excellent quality wines and average yields being obtained from the Adelaide Hills. The highly publicised drought of 2006 had been reported as the worst ever. Our Lenswood vineyard in the Adelaide Hills received only half its annual rainfall and was one of our driest seasons. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was no spring frost damage at Lenswood due to the steep terrain, but a lack of subsoil moisture due to the drought, which helped control yields. Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north. The rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, bringing the harvest forward. The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. The whites were picked by March 20 and the reds by April 18, a record early finish. In summary, a warmer and drier Eden Valley-like vintage with good average yields and excellent quality.

### Wine Description

Garnet in colour with purple hues. Lifted aromas of sweet dark cherries, rose hip and rhubarb with undertones of perfumed French oak. The delicate palate exhibits morello cherry and musk flavours with underlying gunsmoke/granite characters and silky tannins with excellent length.

Reviewed July 2008.



### Cellaring Potential

Great vintage,  
drink now to 2016.