

# 150 YEARS OF FAMILY WINEMAKING



## **2006 GILES**

## GRAPE VARIETY

100% pinot noir grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

## TECHNICAL DETAILS

Harvest Date: 23 March – 10 April | Alcohol: 13.5% | pH: 3.51 | Acidity: 5.8g/L

#### MATURATION

Matured on lees in new and seasoned French oak barriques for approximately 9 months prior to blending and bottling.

### WINE DESCRIPTION

Ruby-garnet with red hues. Alluring aromas of dark cherry, spiced plum, rose petal and dark briary berries, with hints of tomato stem and sage. The palate has a vibrant core of red fruits with complex, savoury layers of spice, cedar, wild herbs and forest floor. Silky tannins are followed by a fresh acid finish.

### BACKGROUND

Fifth-generation winemaker Stephen Henschke and his viticulturist wife Prue selected Lenswood as a vineyard site in the Adelaide Hills in 1981. At 550 metres their Lenswood Vineyard offers beautiful views, high 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 vineyard was originally part of a beautiful valley of apple orchards and natural forest that was destroyed by the Ash Wednesday bushfires in 1983. The pinot noir vineyard is named after Charles Giles, whose descendants had managed the property as an apple orchard since 1864. In the mid-1980s Stephen and Prue initiated several trials looking at different clones of pinot noir. Eight clones were planted across the vineyard: MV6, D5V12, G8V3, G8V7, Pommard and the famous Bernard Burgundy clones of 115, 777 and 667.

### VINTAGE DESCRIPTION

Winter and spring rains were some of the best for years in the lead up to flowering. Summer was mild with southerly winds, reminiscent of 2002. Vine growth was vigorous and lush, although stress during berry development resulted in smaller berry size. Brief heatwaves in the new year were early enough not to affect quality. Harvest was one of the earliest on record with Lenswood delivering excellent quality fruit.

# CELLARING POTENTIAL

Very good vintage, Drink now - 2030.

REVIEWED June 2023

