



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 570 metres, 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

Vintage 2005 was early, warm, quick, fantastic quality with good yields - and exhausting. Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage.

The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, ie, riesling and shiraz, performed brilliantly.

**LENSWOOD GILES PINOT NOIR
2005**

Grape Variety

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

Wine Description

Crimson ruby in colour. Lifted aromas of sweet ripe raspberry, rhubarb and wild black cherry, with spicy sappy hints and cassis. Ripe sweet fruit flavours on the palate with a rich supple velvety texture, excellent depth, length and silky tannins.

Cellaring Potential

Exceptional vintage, drink now to 2010.

Serving Idea

Cured pork with borlotti beans and cavolo nero.

Technical Data

Harvest date: 18 March-14 April
 Alcohol: 14%
 pH: 3.49
 Acid: 6.4g/l

Stelvin cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of pinot noir and to protect its purity from cork-influenced off characters.