



LENSWOOD GILES PINOT NOIR 2004

Grape Varieties

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

Wine Description

Crimson ruby in colour. Sweet lifted fragrant, spicy aromas of strawberries, wild cherries and a hint of herbs, with creamy nuances. The palate is richly flavoured with cherry and raspberry fruits; good texture and balance, velvety tannins and good length.

Cellaring Potential

Very good vintage, drink 2005 to 2008.

Serving Idea

Chinese radish cake.

Technical Data

Harvest date: 1-22 April
Alcohol: 14.0%
pH 3.43
Acid: 6.2g/l

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

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 who purchased the property in 1864 and whose descendants managed it as an apple orchard until 1981.

Vintage Description

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.