



HENSCHKE

exceptional wines from outstanding vineyards

TASTING NOTES

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

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. 2003 must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.

LENSWOOD GILES PINOT NOIR 2003

Grape Variety

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

Wine Description

Ruby crimson in colour. Sweet lifted aromas of spicy wild berries with hints of dusty leaves, strawberries-and-cream, and some sappiness. The palate shows sweet blackcurrant fruits and a delicate texture with very fine silky tannins building to a long soft finish.

Cellaring Potential

Great vintage, drink 2006.

Serving Idea

Roasted rolled loin of pork with thyme stuffing and baked onions.

Technical Data

Harvest date: 3-22 April

Alcohol: 14.5% vol.

pH: 3.44

Acid: 5.9 g/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.