

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Lenswood Giles Pinot Noir 2002

### *Grape Variety*

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

### *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 year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy—like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and merlot, Lenswood signature varieties, were the worst affected with crop reductions leaving us with less than 10% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

### *Wine Description*

Deep garnet in colour. Sweet lifted spicy wild black cherries, violets and rhubarb with smoky, sappy hints, rich and soft, textured silky layered tannins and a long spicy finish. The wine is unfinned and unfiltered.

### *Cellaring Potential*

Great vintage, optimum year 2005.

### *Serving Idea*

Wild mushroom, Jerusalem artichoke and roasted almond risotto.

Harvest date:	4-24 April
Alcohol:	13.9
pH:	3.66
Acid:	5.9