

HENSCHKE



Tasting Notes

Wine and Vintage

Lenswood Giles Pinot Noir 2001

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 season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to our hottest summer on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds.

Wine Description

Crimson/ruby in colour. Sweet, perfumed, sensuous wild strawberry and cream, plums and rhubarb with sappy hints and vanilla biscuit notes; very attractive. Soft sweet fruit with a velvety fleshy texture across the seamless palate, silky layered tannins that linger on a long rich finish.

Cellaring Potential

Great vintage, optimum year 2004.

Serving Idea

Pan-fried fillet of trout with shallot, anchovy and red wine butter sauce.

Technical Data

Harvest date:	9-29 March
Alcohol:	13.9
pH:	3.42
Acid:	6.1