

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Lenswood Giles Pinot Noir 2000

### *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, chose Lenswood in 1981 to pioneer a new vineyard site, just 50km from their ancient Mount Edelstone and Hill of Grace vineyards. At 550 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

### *Vineyard History*

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 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to low yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavour intensity while the reds are showing great potential.

### *Wine Description*

Crimson/ruby in colour. A sweet spicy nose, complex, with exotic wild cherry, blackberry, rhubarb and gamy, deep/brooding aromas. Vanilla and delicious clove hints from the oak maturation. A well-structured palate with rich sweet spicy fruit, complex and full with silky textured tannins and a long lingering finish.

### *Cellaring Potential*

Excellent vintage, optimum year 2003.

### *Serving Ideas*

Salad of rare grilled duck breast with lamb's lettuce, raspberry and hazelnut vinaigrette.

### *Technical Data*

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

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## *Tasting Notes*

### *Wine and Vintage*

Johann's Garden Bush Vine Grenache Mourvèdre Shiraz 2000

### *Grape Varieties*

50% grenache, 30% mourvèdre and 20% shiraz grapes from selected vineyards growing in the Barossa Valley.

### *Background*

Named as a tribute to the early Barossa Lutheran pioneers, many of whom carried the name Johann as their first name. Their toil, perseverance and conservatism in hardship has meant that the many generations that followed rejoiced in the riches of their prudent efforts. The grenache is just one of those blessings and has been appropriately named after Johann Alfred Zobel, whose 65-year-old vines, growing on the banks of the North Para, form the base of this wine. Barossa growers traditionally referred to their vineyard as their 'garden'. The traditions and culture have survived to this day including the winemaking techniques used in this grenache blend. It is produced from low-yielding, old, gnarled, dry-grown bush vines from selected vineyards.

### *Vintage Description*

The 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to low yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavour intensity while the reds are showing great potential.

### *Wine Description*

Bright crimson in colour. The nose is lifted, sweet/spicy with raspberry, cherryplum, mace and cloves, very youthful and fruit-driven. The well-balanced palate has a nice texture, is fleshy, rich and soft, exhibiting sweet fruit. Medium structure, nice length finishing with silky soft tannins.

### *Cellaring Potential*

Great vintage, optimum year 2002.

### *Serving Ideas*

Little disc of yeasted dough with fresh goat's cheese, drizzled with extra virgin olive oil.

### *Technical Data*

Harvest date: 30 March  
Alcohol: 14.2  
pH: 3.38  
Acid: 5.8

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## *Tasting Notes*

*Wine and Vintage*  
Hill of Grace 1997

*Grape Variety*

100% shiraz grapes from pre-phyloxera material brought from Europe by the early German settlers in the mid 1800s and grown in the Eden Valley wine region.

*Background*

Hill of Grace is a unique delineated single historic vineyard. The famous century-old Hill of Grace vines were planted around the 1860s by an ancestor, Nicolaus Stanitzki, in rich alluvial soil in a shallow fertile valley just north-west of the winery. The vineyard lies opposite a beautiful old Lutheran Church, built of local field stone, which was euphoniously named Gnadenberg, meaning 'Hill of Grace'.

*Vintage Description*

A wet winter with average rainfall during the four-month winter period, followed by a mild dry spring, led to excellent growth, good set and vigour. However frosts caused damage in some vineyards. A mild, late Indian summer ended the cool season, ensuring excellent ripening conditions and accumulation of colour and flavour.

*Wine Description*

Deep crimson in colour. Sweet spicy plums, blackberries, prunes and licorice with hints of vanilla, tar and cedar. Sweet rich and concentrated on the palate, complex, well balanced with a long silky finish.

*Cellaring Potential*

Great vintage, optimum year 2011.

*Serving Ideas*

Rare grilled fillet of wild hare or kangaroo with barley risotto, fried onions and a reduced game glaze lightly infused with juniper berries.

*Technical Data*

Harvest date: 6-12 May

Alcohol: 14.1

pH: 3.32

Acid: 6.6