

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Lenswood Giles Pinot Noir 1999

### *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. 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*

One of the hottest summers on record, dry conditions followed by tropical cyclones Vance and Elaine brought unseasonal rains in mid-March, providing new challenges for Lenswood, botrytis problems, shrivelled fruit and delays in harvest.

### *Wine Description*

Pale crimson/ruby in colour. Rich ripe berry aromas, slightly herbal, showing hints of rhubarb and maraschino cherry. The palate is well-structured and delicately textured with silky soft tannins and a long fine finish.

### *Cellaring Potential*

Very good vintage, optimum year 2002.

### *Serving Ideas*

Pot-roasted pheasant, guinea fowl or quail with Swiss Brown mushrooms and a sauce of reduced pan juices and dry Madeira.

### *Technical Data*

Harvest date: 26 March – 14 April  
Alcohol: 13.2  
pH: 3.41  
Acid: 5.8