



HENSCHKE

Exceptional wines from outstanding vineyards

Lenswood Giles Pinot Noir 1996 (Cellar Release)

Grape Variety

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

Technical Details

Harvest Date: Early April | Alcohol: 13.2% | pH: 3.45 | Acidity: 6.0g/L

Maturation

Matured on lees in new and seasoned French barriques prior to blending and bottling. Bottle aged at Henschke Cellars in Keyneton for museum release.

Background

In 1981 fifth generation Stephen Henschke and his wife Prue purchased a property in the Adelaide Hills with the intention of planting varieties well suited to the cooler climate of the region. The vineyard was originally part of a beautiful valley of apple orchards and natural forest that were destroyed by the Ash Wednesday bushfires in 1983. Sitting at an altitude of 550m with an annual average rainfall of 1100mm, the Lenswood vineyard slopes offer not only beautiful views towards the old vine country, but also provide enough sunshine to fully ripen the grapes, together with cooler temperatures to retain natural acidity. The pinot noir has been named after Charles Giles, an early pioneer whose descendants had managed the property as an apple orchard since 1864.

Vintage Description

The 1996 Adelaide Hills vintage was preceded by an average winter rainfall (after two drought years). A mild spring provided excellent flowering conditions and a mild, cool but windy summer allowed above average yields. Autumn was also cool and dry, providing an exceptionally long, slow ripening period which was very good for flavour development. An exceptional vintage in yield and quality.

Wine Description

Brick red with crimson hues. Delicate aromas of sweet stewed cherries, strawberries and cream, wild forest fruits and a hint of tar, vanilla and potpourri. The palate exhibits lush, juicy fruits and sappy nuances; complex and textured with silky fine-grained tannins for a long velvety finish.

Reviewed March 2013



Cellaring Potential

Exceptional vintage,
Ideal to drink now.