



HENSCHKE

Five Generations of Family Winemakers

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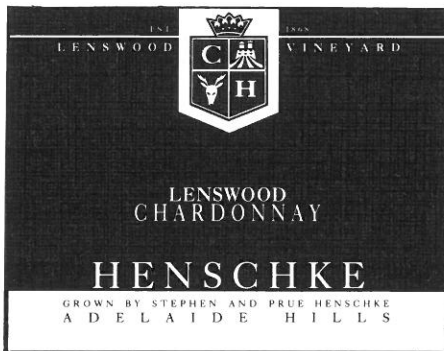
HENSCHKE LENSWOOD VINEYARD

In 1982 Stephen and Prue Henschke, fifth generation winemakers at Keyneton, South Australia, conducted a search to find a vineyard site to produce the highest quality table wines. The search led them to virtually their own doorstep, to Lenswood high in the Adelaide Hills, 50km. south from Keyneton, in the heart of the South Mount Lofty Ranges. It's picturesque but chilly apple growing country and, at 550m., is cooler than Keyneton and Eden Valley.

The features of Lenswood are its cool Mediterranean climate with a wet winter, 1100mm rainfall, and a dry summer and autumn, allowing grapes to ripen to full maturity. The altitude introduces a long growing season and cooler temperatures to retain the natural acidity in the grapes. The vineyard is surrounded by apple orchards and pine forests, deep valleys and fern-covered creeks. The soil is well drained, sandy loam over medium clay interspersed with shale fragments overlying a shale bedrock, which is devigorating and encourages the vines to work to produce quality rather than yield. The first significant vintage was in 1989.

VINTAGE REPORT: 1990 vintage - excellent.

The most striking feature was the perfect growing season and relatively cool to mild summer, which provided the right conditions for the formation of elegant fruit flavours and an ideal balance in respect to sugar, acid and flavour. Superb spring weather promoted excellent fruit set, and followed by the mild summer weather, led to a slow and late ripening of this year's record crop.



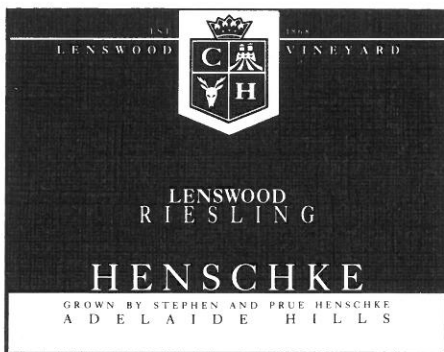
WINE and VINTAGE: Lenswood Chardonnay 1990

GRAPE VARIETY: 100% Chardonnay grapes grown at Lenswood in the Adelaide Hills.

WINE DESCRIPTION: Gold in colour, scented green gooseberry, honeysuckle and clove oak bouquet, rich and full on the palate with cashew nut/vanilla oak complexity and excellent length and persistence. Picked at 13.5° Bé in late April and fermented and matured in new Vosges oak hogsheads for eight months.

CELLARING POTENTIAL: Excellent bottle ageing qualities, optimum year 2000.

SERVING SUGGESTIONS: Ocean trout and crayfish, vegetable and game terrines, pasta, pork and veal.



WINE and VINTAGE: Lenswood Riesling 1990

GRAPE VARIETY: 100% Riesling (Rhine) grapes grown at Lenswood in the Adelaide Hills.

WINE DESCRIPTION: Gold, green in colour, fragrant and aromatic passionfruit/lime juice bouquet with a delicate but rich flavoured palate with crisp acidity and good length.

CELLARING POTENTIAL: Excellent bottle ageing qualities, optimum year 2000.

SERVING SUGGESTIONS: Pâtés, fish and shellfish, antipasto and pasta, salads, cold meats and chicken.



WINE and VINTAGE: Lenswood Pinot Noir 1990

GRAPE VARIETY: 100% Pinot Noir grapes grown at Lenswood in the Adelaide Hills.

WINE DESCRIPTION: Ruby in colour, spicy complexity of ripe strawberry, cherry and perfumed stemmy flavours and a hint of gaminess, with good structure and layers of soft tannins. Picked at 12° Bé in early May and made using traditional burgundian methods, 100% whole bunches, pigeage, and warm fermentation, followed by maturation in new and seasoned Nevers oak hogsheads.

CELLARING POTENTIAL: Excellent bottle ageing qualities, optimum year 2000.

SERVING SUGGESTIONS: Winged game and veal, pork, quail and duck.