



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2019 ARCHER'S VINEYARD CHARDONNAY

### GRAPE VARIETY

100% chardonnay grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills, and managed using biodynamic principles.

### TECHNICAL DETAILS

Harvest Date: 7 - 13 April | Alcohol: 13% | pH: 3.22 | Acidity: 6.14g/L

### MATURATION

100% barrel fermented. Matured in 90% seasoned and 10% new French barriques for 10 months prior to blending and bottling.

### WINE DESCRIPTION

Pale straw with lime-green hues. Lifted fragrant aromas of citrus blossom, zesty lemon rind, grapefruit, white peach and fresh cut pear with notes of baking spices and crème brûlée. The palate is soft, rich and textural with crunchy Fuji apple, Nashi pear and white peach flavours. A delicious, complex wine with restrained French oak and crisp acidity providing structure and great length.

### BACKGROUND

The Archer's chardonnay vineyard, planted in the mid-1980s, has been named as a tribute to Alan and Mary Archer and is located high in the central cool-climate Adelaide Hills. The property had formally belonged to Alan and Mary Archer who ran The Chesser Cellar, a dining institution in Adelaide for many years. Alan had previously sold fourth-generation winemaker Cyril Henschke's wine in Adelaide and became a well-loved 'mine host' at the Chesser. Mary loved to grow her own vegetables for the restaurant in her well-tended garden on the farm at Lenswood. The ancient well-drained sandy loam soils derived from a sedimentary shale bedrock ensure naturally low-yielding vines and concentrated fruit flavours. All fruit is handpicked from individual blocks and fermented separately then lees aged in oak barrels.

### VINTAGE DESCRIPTION

Vintage 2019 provided generally good growing conditions for the Adelaide Hills, with three notable events: the coldest September on record, the wettest November since 2005 and a mini heat wave on the cusp of January/February that the Adelaide Hills rode out extremely well due to good canopy cover. A rapid progression in berry maturation was kick-started by the Harvest Moon falling right on the spring Equinox, with all varieties ripening at the same time. Hand-harvesting was done in three weeks, bookended by the early sparkling and late red varieties. Yields were down by 20-50% due to 'hen and chicken' (berries of different sizes) from the cold, wet period during flowering, however quality was exceedingly good in both white and red varieties as a result of better conditions during ripening.

### ACCOLADES

2020 Adelaide Hills Wine Show- Silver Medal

### CELLARING POTENTIAL

Great vintage,  
15+ years (from vintage).

**REVIEWED** December 2019