



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING

## 2017 ARCHER'S VINEYARD CHARDONNAY



### GRAPE VARIETY

100% chardonnay grapes from vines which are managed using biodynamic principles grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

### TECHNICAL DETAILS

Harvest Date: 7 - 12 April | Alcohol: 13% | pH: 3.25 | Acidity: 7.34g/L

### MATURATION

Matured in 92% seasoned and 8% new French barriques for 8 months prior to blending and bottling.

### WINE DESCRIPTION

Pale straw with green hues. Lifted fragrant aromas of almond blossom, white peach, custard apple and pear are supported by savoury notes of clove, brioche and toasted cashews. The palate is incredibly pure and complex, with focussed citrus, pear and white peach flavours, driven by clean, balanced acidity for a long delicious textural finish.

### 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 my father Cyril'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 and lees aged in oak barrels.

### VINTAGE DESCRIPTION

Extremely heavy winter rainfall and ferocious spring winds and hail set up one of the most challenging vintages we have ever experienced at Lenswood. Flowering was late, occurring in December rather than November, in rare calm and sunny weather which set us up for good yields. The conditions post-Christmas were characterised by elevated evening temperatures, heavy rain every four days, foggy mornings and low day time temperatures. Harvest started in March; three weeks later than usual. By Easter, all Adelaide Hills whites and our pinot noir were safely in the winery, and in excellent condition despite 760mm falling during the growing season. This was a vintage saved in the vineyard by the outstanding work of the Adelaide Hills viticultural team under extremely trying conditions, with results that exceeded expectations. The Lenswood vineyard continues to show enormous resilience, and the soil health no doubt plays an important role in the beautiful wines created in 2017.

### CELLARING POTENTIAL

Exceptional vintage,  
10+ years (from vintage).

REVIEWED March 2019