



HENSCHKE

150 YEARS OF FAMILY WINEMAKING

2016 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 - 14 March | Alcohol: 14% | pH: 3.29 | Acidity: 6.35g/L

MATURATION

Matured in 100% seasoned French barriques for 8 months prior to blending and bottling.

WINE DESCRIPTION

Pale straw in colour with golden hues. Stunning, fragrant aromas of melon, grapefruit and white peach, and delicate notes of pear skin and clove, are complemented by subtle hints of vanilla and cashew. The juicy citrus and melon palate is richly textured, forming a creamy, luscious mouthfeel, and building in complexity for a rich and lingering 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

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

ACCOLADES

2017 Royal Adelaide Wine Show - Bronze Medal

CELLARING POTENTIAL

Exceptional vintage,
10+ years (from vintage).

REVIEWED July 2017