



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Archer's Vineyard Chardonnay 2015

### Grape Variety

100% chardonnay grapes grown on the Henschke Archer's Vineyard at Lenswood in the Adelaide Hills.

### Technical Details

*Harvest Date:* 19 February-11 March | *Alcohol:* 13.0% | *pH:* 3.22 | *Acidity:* 6.28g/L

### Maturation

Matured in 15% new and 85% seasoned French barriques for 9 months prior to blending and bottling.

### 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. The cool-climate Adelaide Hills provides purity of fruit, beautiful acidity, length of flavour and great ageing potential.

### Vintage Description

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Adelaide Hills vineyards. By the end of the first week, relief came with 60-75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage. Most of our white varieties were in before Easter, moving on to the Adelaide Hills red varieties soon after, and eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided classic Adelaide Hills expressions of riesling, chardonnay and pinot noir that show extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.

### Wine Description

Pale straw with pale gold hues. Fragrant and alluring aromas of white peach, pear and custard apple complemented by notes of vanilla and toasted almonds. The soft, rich palate is focussed with flavours of ripe stone-fruits, tightly wound around well-balanced layers of texture and zesty acidity for a long, crisp finish.

Reviewed January 2016



### Cellaring Potential

Exceptional vintage,  
10+ years (from vintage).

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