



HENSCHKE

Exceptional wines from outstanding vineyards

Archer's Vineyard Chardonnay 2014

Grape Variety

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

Technical Details

Harvest Date: 31 March-7 April | Alcohol: 13.5% | pH: 3.25 | Acidity: 6.6g/L

Maturation

Matured in 33% new and 67% seasoned 225L French oak barriques for 8 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 previously 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

The 2014 moon cycles put Easter quite late in the season and so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory. This ended in the wettest February in 44 years, with between 115 and 150mm of rain, all in 48 hours. Fortunately, Eden Valley and the Adelaide Hills were still in veraison, which allowed the quenching rain to rebalance the fruit, particularly in the older dry-grown vineyards. The yields appeared depressingly minuscule, due to a severe black frost in spring and cold windy weather during flowering in early December. Early picks of semillon and shiraz after the heat wave were in response to vine stress. The change to mild autumnal weather in late February after the rains allowed for a focus on other early vintage varieties, riesling in Eden Valley and pinot noir at Lenswood. Mild weather with cold dewy mornings and windy days prevailed. Disease pressure increased as March became colder and wetter, which seemed to change to a winter pattern after the equinox. It was indeed a late vintage and also resulted in one of the longest. The picking of Eden Valley cabernet and Lenswood merlot brought the season to a close at the beginning of May, where skilled vineyard teams played a critical role by hand selecting and picking the best quality fruit during the onset of rain and cold wintery weather. In summary, a challenging season with excellent quality but very low yields.

Wine Description

Brilliant straw colour with gold hues. Sweet, fragrant nose of white peach and nectarine, pear skin, almond blossom and citrus with underlying notes of honeydew, anise and roasted cashews. The palate is fresh and bright with luscious flavours of white stone-fruits, pear skin



Cellaring Potential

Excellent vintage,
10+ years (from vintage).

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