



HENSCHKE

Exceptional wines from outstanding vineyards

Archer's Vineyard Chardonnay 2013

Grape Variety

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

Technical Details

Harvest Date: 15 March | Alcohol: 13.5% | pH: 3.21 | Acidity: 6.02g/L

Maturation

17% aged on lees in new 225L French oak barriques while the remaining 83% was lees aged in seasoned oak 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 of Lenswood 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 2013 harvest was expected to be early, with the Easter full moon very close to the autumn equinox, and sure enough budburst started early in spring 2012 with green shoots emerging in the first week of September suggesting this would be so. All varieties woke to a cool and mild spring, with cabernet the last to greet the sun on October 1. A snow flurry in early October led into a mild November, with warm days and nights providing excellent conditions for flowering. Set was excellent across all varieties. Spring was conspicuous for its dryness but thankfully frost free, and as summer approached the vines developed beautifully balanced canopies and rain was just a distant memory. It was not to rain again until the end of harvest, seven dry months that produced a green drought. As harvest time approached, it was abundantly clear that 2013 was going to be exceptional in terms of yield and quality across all varieties - a rare thing in the lofty airs of Lenswood, where weather events usually dictate terms that are best described as challenging! Chardonnay and riesling were fabulous, as too were sauvignon blanc, gewürztraminer, pinot gris, merlot and cabernet. Lenswood does not give up her fruit easily but every now and then she tosses a furtive glance your way and delivers the unexpected. The 2013 harvest will be remembered as near perfection in a year of snow and drought, truly a rare and exceptional vintage.

Wine Description

Pale straw with green hues. Intense, lifted aromas of fragrant stone-fruits, custard apple, melon and citrus blossom with underlying hints of pear skin, clove, nougat and cashews. The sweet and richly fruited palate is soft and focused with ripe pear skin flavours and supported by a luscious and creamy texture and deliciously fine acidity.



Cellaring Potential

Excellent vintage,
10+ years (from vintage).

Reviewed February 2014