



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Lenswood Coralinga Sauvignon Blanc 2012

### Grape Variety

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

### Technical Details

Harvest Date: 2-21 March | Alcohol: 12.5% | pH: 3.09 | Acidity: 8.2g/L

### Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's aromatic fruit characters.

### Background

This sauvignon blanc is a tribute to the historic Coralinga homestead and apple orchard that was destroyed by bushfires in the early 1900s. The homestead was situated close by Henschke's Lenswood property in the heart of the South Mount Lofty Ranges. At 550m, Lenswood has higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity and still enough sunshine to fully ripen the grapes. The exotic aromatic qualities of the sauvignon blanc reflect the exceptional site of these vineyards and the suitability of this variety to the cool climate of the Adelaide Hills region.

### Vintage Description

The beginning of the Adelaide Hills season for the 2012 vintage saw cold winter conditions with below average rainfall. Rainfall was also below average in spring with mild conditions and an early budburst. Flowering and fruit set were affected by persistent morning fogs and drizzly weather, which led to a reduction in crop and smaller bunches. Summer was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two heat events, at New Year and at the end of February. The coldest periods were the second week of January and the second week of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February. Temperatures were average going into an early harvest at the beginning of March, warming into an Indian summer in April. This allowed for a long window of picking, finishing on April 20.

### Wine Description

Pale straw with green hues. Intense, fragrant aromas of citrus blossom, white currants, gooseberry and green peas punctuated by notes of tropical fruits, fejoa and green herbs. The palate is full of sweet, tropical fruit and gooseberry flavours with fleshy texture, pure minerality and clean acidity for a crisp and long, rich finish.

Reviewed June 2012



### Cellaring Potential

Exceptional vintage,  
5+ years (from vintage).