



HENSCHKE

Exceptional wines from outstanding vineyards

Cranes Eden Valley Chardonnay 2007

Grape Varieties

100% chardonnay grown in the Henschke Cranes Vineyard at Eden Valley.

Technical Details

Harvest date: 5–6 March | *Alcohol:* 12.5% | *pH:* 3.28 | *Acidity:* 6.7g/L

Maturation

55% aged on lees for 6 months in older 225L French barriques. Remainder aged on lees in tank for complexity without any obvious oak character and blended prior to bottling.

Background

Eden Valley is located in the cooler South Mount Lofty Ranges, east of the Barossa Valley, with an altitude of 450–500 metres, rainfall of around 700mm and well-drained soils consisting of sandy loam over clay. The Cranes Chardonnay has taken its name from Charles Crane, who pioneered the region at the source of the North Para River near Eden Valley in 1866 and after whom the village of Craneford was named.

Vintage Description

The 2007 vintage has shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 has been reported as the worst ever. Certainly the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest.

Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20 to 25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50% expected.

Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north.

The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February has been recorded as the hottest for 100 years, bringing the already reduced crop to an earlier ripening phase.

The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. All the whites were picked by the end of March and the reds by the third week in April, a record early finish. In summary, a vintage with low yields but very good quality.

Wine Description

Green-gold in colour. Aromas of white peach and cashew nut perfumed with bath talc, lemon zest and citrus nuances. The palate has good intensity with a creamy texture, crisp acidity, great balance and long finish.



Serving Idea

Roasted tomato & barley pilaf with labneh, spinach & beans.

Cellaring Potential

Very good vintage, drink now to 2010.

CA HENSCHKE & CO

PO Box 100 Keyneton SA 5353 T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au