



LENSWOOD CROFT CHARDONNAY 2006

Grape Varieties

100% chardonnay grapes grown on Stephen and Prue Henschke's Lenswood Vineyard in the Adelaide Hills.

Wine Description

Pale gold green in colour. Fragrant, sweet and complex with pear-drop, clove, melon, gooseberry and honeysuckle aromas and a hint of honey yoghurt. The palate is rich, oily and intense with a tight structure, complex autolysis, crisp acidity and excellent length exhibiting flavours of lemon tart, honeydew, grapefruit and nectarine.

Cellaring Potential

Exceptional vintage, drink now to 2016.

Serving Idea

Rabbit fillet with pancetta & roasted shallot.

Technical Data

Harvest date:	22–28 March
Alcohol:	13%
pH	3.27
Acid:	7.6g/l

Stelvin cap: Bottled under a Stelvin screw cap to capture the freshness and keeping qualities of chardonnay and to protect its purity from cork-influenced off characters.

TASTING NOTES

Background

Stephen and Prue Henschke pioneered Lenswood as a vineyard site in the Adelaide Hills in 1981. At 550 metres, the Lenswood vineyards offer not only beautiful views over the older vine country but also 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 chardonnay vineyard has taken its name from the adjoining Croft Road. Frederick Croft, an orchardist, took up a neighbouring property in 1938.

Vintage Description

The 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley and Adelaide Hills. After a late break in mid-June last year, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties, such as riesling and shiraz, suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only a minor impact on the overall yield; however, yields in most varieties have shown to be down by 15–20%.

The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality, with only minor sunburn on exposed fruit.

Whites were nearly all picked by the end of March, an unusual situation.

Summary: Excellent to Exceptional white vintage with below average yields.