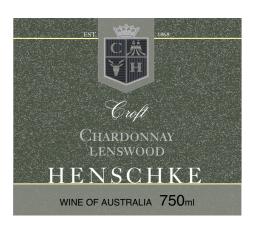


HENSCHKE



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

Vintage 2005 was early, warm, quick, fantastic quality with good yields – and exhausting.

Above average winter rains led into a beautiful spring, with some early November frosts but good flowering weather in late November and early December. Summer was wet and wild, with an amazing roller-coaster of weekly thunderstorms that helped maintain good subsoil moisture. Rains in January were followed by a dry February, and the dry weather continued right through the autumn. Warmer than usual autumnal weather caused an early, compact harvest of above average yields. The late Indian summer lasted into May, well after all the fruit was harvested, at maturity figures, flavour and colour not seen before the 2002 vintage.

The quality of the 2005 vintage is sure to be ranked as one of the best on record, after 2002, with all varieties showing strongly. Once again the signature varieties for Eden Valley, ie, riesling and shiraz, performed brilliantly.

LENSWOOD CROFT CHARDONNAY 2005

Grape Varieties

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

Wine Description

Gold green in colour. A sweet fragrant bouquet of honeysuckle, peardrop, clove and melon, complex with hints of honey yoghurt and cashew nut. A rich, unctuous, creamy palate of quince, grapefruit and clove, with great structure, excellent length and depth.

Cellaring Potential

Excellent vintage, drink now to 2010.

Serving Idea

Rabbit fillet with pancetta & roasted shallot.

Technical Data

Harvest date: 5-13 April Alcohol: 13.8% pH 3.24 Acid: 6.9g/l

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