



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Lenswood Green's Hill Vineyard Riesling 2011

### Grape Variety

100% riesling grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

### Technical Details

Harvest Date: 7 April | Alcohol: 11.5% | pH: 2.98 | Acidity: 9.6g/L

### Maturation

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

### Background

Fifth-generation winemaker Stephen Henschke and his wife Prue purchased the property in the Adelaide Hills in 1981. At 550m, the Lenswood vineyards offer not only magnificent views over the traditional 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 riesling vineyard is planted on a perfect west facing slope on loam soil containing shale fragments. It was so named as it overlooks the apple orchards operated by the Green family since 1893.

### Vintage Description

The lead-up to the 2011 vintage saw a return to normal conditions. A milder winter with average rainfalls led into a cool spring and a late budburst, interspersed with numerous significant rainfall events beginning at flowering, accompanied by persistent morning fogs, as well as snow in October and frost in November. This led to some crop loss in some of our more sensitive varieties susceptible to downy mildew. Despite this, vine growth and fruit development continued at a steady and even pace. Summer was generally mild with significant thunderstorm activity largely skirting Lenswood. Veraison began in late February, heralding a late beginning to the harvest with mild temperatures causing a nervous anticipation of what was potentially a very high quality crop. Only powdery mildew could affect the outcome, so great attention was paid to leaf plucking around bunches and disease monitoring. Bunch and berry weight were lower, which resulted in lower yields and greater concentration of colour and flavour in the fruit. The unseasonal rain, high humidity and mild conditions during autumn encouraged the spread of fungal diseases. Botrytis developed quickly under ideal conditions, making hand-selection essential. Fortunately, the cool summer had allowed for early flavour development at lower than normal sugar levels, and despite the difficult conditions, the Adelaide Hills produced some excellent whites, in particular riesling and sauvignon blanc.

### Wine Description

Pale straw with green hues. A mineral nose of wet slate, lime zest and green peppercorn with spicy hints of cardamom, anise and clove. A rich, zesty palate with lime fruit, minerals and a long dry, crisp acid finish.

Reviewed July 2011



### Cellaring Potential

Great vintage,  
20+ years.

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