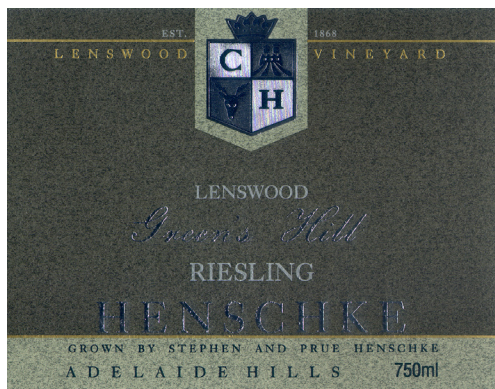




EST. 1868

# HENSCHKE

*exceptional wines from outstanding vineyards*



## LENSWOOD GREEN'S HILL RIESLING 2006

### *Grape Varieties*

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

### *Background*

Stephen and Prue Henschke, fifth-generation winemakers at the family cellars at Keyneton, selected Lenswood in 1981 as a vineyard site in the Adelaide Hills. At 550 metres, the Lenswood vineyards offer not only beautiful 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.

### *Vineyard History*

The riesling vineyard is planted on a west-facing slope on loam soil containing shale fragments. It was so named as it overlooks apple orchards operated by the Green family since 1893.

### *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

### *Wine Description*

Pale green gold in colour. Floral aromas with delicate rose petal, citrus blossom and hints of lime zest. The rich palate shows crisp acidity with dry, flinty mineral flavours and a long finish.

### *Cellaring Potential*

Exceptional vintage, drink now to 2011.

### *Serving Idea*

Fried fish with 3 flavoured sauce.

### *Technical Data*

Harvest date:	28-29 March
Alcohol:	12.5%
pH:	3.01
Acid:	7.7g/l

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

TASTING NOTES