



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

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.

LENSWOOD GREEN'S HILL RIESLING 2005

Grape Variety

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

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.

Wine Description

Pale green gold in colour. Sweet floral, lifted intense lime juice, citrus blossom, honeysuckle and grapefruit aromas. The sweet fruit palate has intense lime and crisp apple flavours, excellent texture and balance, crisp acids and a great long finish.

Cellaring Potential

Exceptional vintage, drink now to 2010.

Serving Idea

Fried fish with 3 flavoured sauce.

Technical Data

Harvest date:	12-13 April
Alcohol:	12.9%
pH:	2.91
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.