

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Lenswood Green's Hill Riesling 2003

### *Grape Variety*

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*

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than last year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. This year must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.

### *Wine Description*

Green gold in colour. Delicately fragrant citrus blossom aromas with floral passionfruit notes. The elegant palate is light and crisp with a long pure steely finish.

### *Cellaring Potential*

Great vintage, optimum year 2007.

### *Serving Idea*

Char-grilled belly of baby pork with preserved lemon and cous cous.

### *Technical Data*

Harvest date: 4-8 April

Alcohol: 12.4

ph: 3.15

Acid: 7.1

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.