

HENSCHKE



Tasting Notes

Wine and Vintage

Lenswood Green's Hill Riesling 2002

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

The year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy – like winter really. The drizzly cold weather affected the flowering and caused poor fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and merlot, Lenswood signature varieties, were the worst affected with crop reductions leaving us with less than 10% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

Wine Description

Pale green gold in colour. Very fragrant with sweet lifted floral notes of grape vine blossom and rose petals. A rich textured palate with grassy hints, citrus blossom and honey flavours. Delicious, juicy aromatic fruits finishing long and crisp.

Cellaring Potential

Exceptional vintage, optimum year 2007.

Serving Idea

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

Technical Data

Harvest date: 24 April

Alcohol: 12.9

Ph: 3.01

Acid: 7.0

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.