



HENSCHKE

Exceptional wines from outstanding vineyards

Lenswood Green's Hill Vineyard Riesling 2001

Grape Variety

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

Technical Details

Harvest Date: 10 April | Alcohol: 13% | pH: 3.22 | Acidity: 6.4g/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 season began with good winter and spring rains. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early. The arrival of milder autumnal weather provided average yields and excellent wine quality. The year particularly highlights the tenacity of riesling in the hills.

Wine Description

Vibrant straw with green hues. Sweet, perfumed floral aromas of lemon blossom, white roses and frangipani with fragrant stone fruit and lemon zest characters and underlying notes of slate and oyster shells. The intensely concentrated palate is full of pure citrus and green apple flavours, balanced layers of texture and fine acidity with a crisp, dry, long and elegant finish.



Cellaring Potential

Exceptional vintage,
25+ years (from vintage).

Reviewed January 2013