

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Lenswood Green's Hill Riesling 2000

### *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 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to low yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavour intensity while the reds are showing great potential.

### *Wine Description*

Pale green/gold in colour. Sweet grapevine blossom and lime juice aromas with delicate hints of passionfruit and white roses. Intense citrus flavours, excellent palate weight and structure finishing luscious, long and crisp.

### *Cellaring Potential*

Excellent vintage, optimum year 2005.

### *Serving Suggestions*

Pan-fried fillet of fresh snapper, flathead or butterfish with fresh lime, macadamia and basil butter.