



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING

2016 INNES VINEYARD

GRAPE VARIETY

100% pinot gris grown by the Innes family at Littlehampton in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 2 March | Alcohol: 13.5% | pH: 3.24 | Acidity: 5.86g/L

MATURATION

Fermented in tank and held on lees for 6 months with regular stirring to build complexity. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Pale yellow with green-gold hues. Intense aromas of nashi pear, nectarine and white peach complemented by floral notes of white rose and peach blossom, and nuances of guava and baked apple. A vibrant core of stonefruit, pear and grapefruit are enveloped by elegant layers of creamy lemon pie and baking spices, beautifully balanced with soft acidity to create texture and a long, savoury finish.

BACKGROUND

The Adelaide Hills has an altitude ranging from 400-600m and rainfall of around 700-1000mm. The soils of sandy loam overlying weathered shale and clay provide excellent conditions for viticulture, which was first established in the Adelaide Hills in 1839 by John Barton Hack at Echunga Springs, near Mount Barker. Littlehampton lies on the eastern side of the Adelaide Hills, just 5km from Mount Barker, and has a unique aspect for superlative pinot gris. This wine is named as a tribute to the Innes family, dedicated growers of the Innes Vineyard Pinot Gris for over 25 years. Pinot gris, called tokay d'Alsace in France, grauburgunder in Germany and pinot grigio in Italy, has its origins in France and has become a highly regarded variety around the world.

VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

DRINKING WINDOW

Excellent vintage;
drink now to 2035+.

REVIEWED June 2025



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AUSTRALIA'S
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OF WINE

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