



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2013 INNES VINEYARD

### GRAPE VARIETY

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

### TECHNICAL DETAILS

Harvest Date: 25 – 28 February | Alcohol: 13.5% | pH: 3.08 | Acidity: 6.8g/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 gold with green hues. Intensely fragrant aromas of yellow peach, baked apple and nashi pear unfold with rose petal, ginger, fennel seed, cinnamon and baked custard tart. A plush and complex palate of stone fruit, lemon barley, butterscotch and toasted almond is balanced by bright acidity and creamy texture, delivering a long, persistent 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 2013 harvest was expected to be early, with the Easter full moon very close to the autumn equinox, and sure enough budburst started early in spring 2012 with green shoots emerging in the first week of September suggesting this would be so. All varieties woke to a cool and mild spring, with cabernet the last to greet the sun on October 1. A snow flurry in early October led into a mild November, with warm days and nights providing excellent conditions for flowering. Set was excellent across all varieties. Spring was conspicuous for its dryness but thankfully frost free, and as summer approached the vines developed beautifully balanced canopies and rain was just a distant memory. It was not to rain again until the end of harvest, seven dry months that produced a green drought. As harvest time approached, it was abundantly clear that 2013 was going to be exceptional in terms of yield and quality across all varieties – a rare thing in the lofty airs of Lenswood and Littlehampton, where weather events usually dictate terms that are best described as challenging! Chardonnay and riesling were fabulous, as too were sauvignon blanc, gewürztraminer, merlot and cabernet. The 2013 harvest will be remembered as near perfection in a year of snow and drought, truly a rare and exceptional vintage.

### DRINKING WINDOW

Exceptional vintage;  
drink now to 2035.

REVIEWED June 2025



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AUSTRALIA'S  
FIRST FAMILIES  
OF WINE

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