



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2007 INNES VINEYARD

### MUSEUM RELEASE

#### GRAPE VARIETY

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

#### TECHNICAL DETAILS

Harvest Date: 11 March | Alcohol: 14.0% | pH: 3.01 | Acidity: 7.1g/L

#### MATURATION

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

#### WINE DESCRIPTION

Pale green-gold with gold hues. Spicy aromas of baked apple, pear skin, and ginger and almond biscuit with white floral notes. A creamy and luscious palate with layers of ripe stone fruit and pear, lifted by bright acidity for freshness and length.

#### BACKGROUND

The Adelaide Hills has an altitude ranging from 400-600m and a 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 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 now. 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 2007 vintage, surprisingly, resulted in excellent quality wines and average yields being obtained from the Adelaide Hills. The highly publicised drought of 2006 had been reported as the worst ever. The Adelaide Hills received only half its annual rainfall and was one of our driest seasons. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was no spring frost damage in Lenswood due to the steep terrain, but lack of subsoil moisture due to the drought, helped to control yields. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding in the north. The rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, bringing the harvest forward. The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. The whites were picked by March 20 and the reds by April 18, a record early finish. In summary, a warmer and drier Eden Valley-like vintage with good average yields and excellent quality.

#### CELLARING POTENTIAL

Excellent vintage;  
Drink now – 2032.

REVIEWED June 2022