HENSCHKE

150 YEARS OF FAMILY WINEMAKING

JOHANNE IDA SELMA BLANC DE NOIR MD

GRAPE VARIETY
100% pinot noir grown on Henschke Lenswood vineyard in the Adelaide Hills.

TECHNICAL DETAILS
Assemblage Date: 9 August 2015 | Alcohol: 12% | pH: 3.07 | Acidity: 7.44g/L

MATURATION
Hand-selected pinot noir was whole-bunch pressed, settled, cool fermented and underwent malolactic fermentation; the wine was subsequently bottle fermented and left on lees in bottle to age. Multiple vintages from 1997 to 2013 were combined in an assemblage-style blend in August 2015, as a multi-vintage, mature disgorged blanc de noir with 7.5g/L of residual sweetness. The wine is sealed under a stainless steel closure to allow the wine to knit together and retain its bottle-age complexity.

WINE DESCRIPTION
Pale yellow gold with green gold hues. Complex aromas of green apple, fragrant citrus, lemon curd and cherry stone, with delicate nuances of toasted brioche and nougat. Rich flavours of apple, citrus, red cherry and nougat, are beautifully balanced on the palate with layers of texture, an elegant bead, and bright acidity, that provide a generous mouthfeel and long, dry finish. A perfect aperitif.

BACKGROUND
In 1997, Stephen and Prue embarked on a journey to handcraft an ultra-premium 100% sparkling wine from pinot noir, in addition to their dry table wine, and selected only the best fruit from specific clones and sites suited for this purpose at the Henschke Lenswood vineyard in the Adelaide Hills. Purchased as an apple orchard in 1981, the 550m site offers higher rainfall and humidity at the right time of year, which together with the cooler temperatures provides ideal conditions for this cool-climate grape variety. The vineyard contains some of the oldest pinot noir vines in the Adelaide Hills.
The first release in 2008 celebrated Henschke's 140th anniversary. This limited fourth release is a blend across 16 exceptional pinot noir vintages all matured on tirage.

CELLARING POTENTIAL
Celebration wine,
Drink now

REVIEWED January 2016