



HENSCHKE

Exceptional wines from outstanding vineyards

Johanne Ida Selma Lenswood Blanc de Noir MD

Multi-vintage, mature disgorged assemblage - celebrating 145 years

Grape Variety

100% pinot noir grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

*Assemblage Date: 27 November 2012 | Alcohol: 12% | pH: 3.10 | Acidity: 7.3g/L
Residual sugar: 7.5g/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 2010 were combined in an assemblage-style blend in November 2012, as a multi-vintage, mature disgorged blanc de noir.

Background

In 1997, Stephen and Prue decided to make a sparkling 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 first release was in 2008 to celebrate Henschke's 140th anniversary. This limited third release is a blend of 14 exceptional pinot noirs and celebrates the 145th anniversary.

Wine Description

Medium yellow straw with green hues and an excellent fine bead. Sweet, fragrant aromas of preserved lemon rind and pear skin complemented by creamy notes of brioche, almond bread and toasted cashews, and a hint of red berry fruits. While still quite fine and tightly structured, the palate shows a lovely intensity of sweet apple and brown lime flavours, creamy texture and balanced acidity, providing freshness and length with a pleasing fine, crisp finish.

Reviewed June 2013



Cellaring Potential

Celebration wine,
drink now.