

HENSCHKE

Exceptional wines from outstanding vineyards



Mature Disgorged Assemblage

Grape Variety

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

Technical Details

Assemblage Date: 28 March 2011 | Alcohol: 12% | pH: 3.06 | Acidity: 6.85g/L

Residual sugar: 8.4g/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 2009 were combined in an assemblage-style blend in March 2011, as a mature disgorged non-vintage blanc de noir.

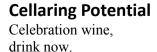
Background

In 1997, Stephen and Prue decided to make a sparkling pinot noir in addition to their dry table wine, and selected 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 second release is a blend of 13 exceptional pinot noirs.

Wine Description

Pale straw in colour. Intense aromas of biscuity brioche and cherry skin with nutty, creamy notes and spicy hints of clove and caraway. A complex palate of yeasty and berry flavours, with textural finesse, a long, crisp finish and tight bead.



Blanc de Noir NV LENSWOOD

Reviewed July 2011