



HENSCHKE

Exceptional wines from outstanding vineyards

Innes Vineyard Pinot Gris 2015

Grape Variety

100% pinot gris grown by David and Annette Innes at Littlehampton in the Adelaide Hills.

Technical Details

Harvest Date: 18-19 February | *Alcohol:* 13.5% | *pH:* 3.26 | *Acidity:* 5.83g/L

Maturation

Fermented in tank and held on lees for 6 months with regular stirring to build complexity.

Background

The Adelaide Hills has an altitude ranging from 400-600m and a rainfall of around 700-1000mm. Soils consist of sandy loam overlying weathered shale and clay, which provide excellent conditions for viticulture. Littlehampton lies on the eastern side of the Adelaide Hills and has a unique aspect for superlative pinot gris. Viticulture was first established in the Adelaide Hills in 1839 by John Barton Hack near Mount Barker, just 5km from Littlehampton. 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

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Lenswood vineyards. By the end of the first week, relief came with 60-75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage. Most of our white varieties were in before Easter, moving on to the Adelaide Hills red varieties soon after, and eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided classic Adelaide Hills expressions of riesling, chardonnay and pinot noir that show extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.

Wine Description

Pale straw in colour. Lifted aromas of pear skin, nectarine and ginger spice with underlying notes of pink grapefruit, musk and rose-petal florals. Concentrated flavours of nashi pear and stone-fruit follow through on the palate, with creamy nuances of chestnut and crème brûlée, balanced elegantly with silky minerality and fine acidity, for a beautifully long and textural finish.

Reviewed October 2015



Cellaring Potential

Exceptional vintage,
10+ years (from vintage).

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