

HENSCHKE



Tasting Notes

Wine and Vintage

Littlehampton Innes Vineyard Pinot Gris 2001

Grape Variety

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

Background

The Adelaide Hills is located in the Mount Lofty Ranges east of the city of Adelaide, with an altitude ranging from 400-600 metres and a rainfall of around 700-1000 mm. Soils consist of sandy loam overlying weathered shale and clay, which provide excellent conditions for viticulture. Littlehampton lies towards the eastern side of the range 25km from Adelaide and has recently been developed as a grape area. 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 as a bud mutation of pinot blanc. It has become a highly regarded variety around the world.

Vintage Description

The season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds.

Wine Description

Pale gold/salmon in colour. The nose is sweet and fragrant, complex with honeysuckle nectar, white peach, nectarines, butterscotch and delicious sweet fruit. Intense nectarine flavours on the fleshy textured palate which linger with a juicy length.

Cellaring Potential

Excellent vintage, optimum year 2006.

Serving Idea

Lightly seasoned veal sausage (or boudin blanc) with white beans and veal jus.

Technical Data

Harvest date:	15 April
Alcohol:	13.9
pH:	3.29
Acid:	6.8