



HENSCHKE

exceptional wines from outstanding vineyards

TASTING NOTES

LENSWOOD CROFT CHARDONNAY 2004

Grape Variety

100% chardonnay grapes grown on Stephen and Prue Henschke's Lenswood Vineyard in the Adelaide Hills.

Wine Description

Gold green in colour. A delicate, sweet and fragrant bouquet, complex with pear, honeysuckle, nectarine and clove oak hints of barrel fermentation. A fleshy, textured palate of stone-fruits and clove oak; complex, with a long rich silky finish.

Cellaring Potential

Great vintage, drink 2005 to 2008.

Serving Idea

Cappelletti in celeriac broth.

Technical Data

Harvest date:	20-28 April
Alcohol:	13.5%
pH:	3.27
Acid:	5.9g/l

Background

Stephen and Prue Henschke pioneered Lenswood as a vineyard site in the Adelaide Hills in 1981. At 550 metres, the Lenswood vineyards offer not only beautiful views over the older vine country but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity, and still enough sunshine to fully ripen the grapes. The chardonnay vineyard has taken its name from the adjoining Croft Road. Frederick Croft, an orchardist, took up a neighbouring property in 1938.

Vintage Description

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.