



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 CROFT CHARDONNAY

GRAPE VARIETY

100% chardonnay grown on the Henschke Lenswood Vineyard in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 23 February - 19 March | Alcohol: 13.5% | pH: 3.23 | Acidity: 6.87g/L

MATURATION

100% barrel fermented. Matured in 18% new and 82% seasoned French barriques for 10 months prior to blending and bottling.

WINE DESCRIPTION

Pale straw with green hues. Lifted and fragrant aromas of cut pear, white peach, nectarine, citrus and custard apple are supported by baking spices and toasted cashew. The palate shows richness and finesse with flavours of ripe peach and pear providing a fleshy textural quality, complemented by overtones of crème brûlée and oatmeal. These characters are beautifully balanced by fresh citrus acidity and subtle oak nuances, giving the wine depth and finishing with incredible length.

BACKGROUND

Fifth-generation winemaker Stephen Henschke and his wife Prue purchased the Lenswood property in the Adelaide Hills in 1981. At 550m, the Lenswood vineyards offer not only magnificent views over the traditional 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, which consists of seven clones, has taken its name from Frederick Croft, an orchardist who took up a neighbouring property in 1938.

VINTAGE DESCRIPTION

After a typical wet and cold winter, spring brought particularly mild and unstable weather to Lenswood with fogs, rain and numerous hail events, fortunately with no resulting damage. These cold hail blasts delayed flowering, and due to an early Harvest Moon, the growing season became quite compressed, requiring more work in the vineyard with shoot thinning and foliage lifting. A long, dry mild spell from Christmas to Easter provided ideal ripening conditions; allowing tannins to mature, acids to moderate and depth of flavour to develop. Fruit quality across the board was outstanding, the whites in particular for their purity and balance, which really defined the season after some challenging early conditions. 2018 was a fantastic year for Lenswood, with high natural acidities and excellent varietal character.

CELLARING POTENTIAL

Excellent vintage,
10+ years (from vintage).

REVIEWED February 2020

ACCOLADES

2019 James Halliday Chardonnay Challenge - Silver Medal