



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Lenswood Croft Vineyard Chardonnay 2012

### Grape Variety

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

### Technical Details

Harvest Date: 27 February-7 March | Alcohol: 13% | pH: 3.07 | Acidity: 6.6g/L

### Maturation

Whole bunch pressed, wild yeast fermented and aged in 45% new and 55% seasoned French barriques for 10 months with lees stirring.

### Background

Fifth-generation winemaker Stephen Henschke and his wife Prue purchased the 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

The beginning of the Adelaide Hills season for the 2012 vintage saw cold winter conditions with below average rainfall. Rainfall was also below average in spring with mild conditions and an early budburst. Flowering and fruit set were affected by persistent morning fogs and drizzly weather, which led to a reduction in crop and smaller bunches. Summer was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two heat events, at New Year and at the end of February. The coldest periods were the second week of January and the second week of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February. Temperatures were average going into an early harvest at the beginning of March, warming into an Indian summer in April. This allowed for a long window of picking, finishing on April 20.

### Wine Description

Gold in colour. Fragrant aromas of pear, melon and white nectarine are supported by clove and honeysuckle with a subtle hint of cashew. The rich, complex palate shows concentrated primary flavours of pear skin, melon, stone-fruit and cloves, with a creamy texture and a beautiful line of crisp acidity providing a long and silky finish.

### Cellaring Potential

Exceptional vintage,  
15+ years (from vintage).

Reviewed March 2013

