



HENSCHKE

Exceptional wines from outstanding vineyards

Lenswood Croft Vineyard Chardonnay 2009

Grape Variety

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

Technical Details

Harvest Date: 2-3 April | Alcohol: 13% | pH: 3.26 | Acidity: 7.0g/L

Maturation

Aged in 40% new, 60% one-year-old French barriques and lees stirred for 6 months.

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 five selected clones, has taken its name from Frederick Croft, an orchardist who took up a neighbouring property in 1938.

Vintage Description

The rainfall was below average in the lead-up to the 2009 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October and mid-December; however, overall it was one of the driest starts to the year since 1957. Fine flowering weather at the end of November allowed good flowering and average yields and the vines showed vigorous growth. A dry, early summer followed, which encouraged good growth and some restriction on berry and bunch size. Early January tended warm to hot, with a couple of heat spikes into the height 30s and low 40s including a peak on Black Saturday, February 7, when the temperature hit 46C. Subsequent weather was mild and dry and from March 1 moved into autumn mode, with perfect ripening weather.

The natural advantage afforded by the Hills is the altitude (550m), which provides cooler growing conditions during summer and greater day/night temperature differential for acid retention in the grapes and greater purity of fruit flavours. Careful handpicking allowed selection of the best quality fruit with some excellent to exceptional wines, in particular sauvignon blanc, riesling, pinot gris and chardonnay. It was a season that once again showed the advantages of organic and biodynamic viticulture.

Wine Description

Bright straw with a green hue. Sweet, fragrant aromas of pear and grapefruit with underlying notes of toasted cashew and clove. A rich, layered palate of minerals and creamy cashew nuts, clove spice and pear skin add to the fine, long, citrus/stone-fruit palate.

Reviewed March 2011



Cellaring Potential

Excellent vintage,
10+ years

C A HENSCHKE & CO

PO Box 100 Keyneton SA 5353 | T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au