

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Lenswood Croft Chardonnay 2002

### *Grape Variety*

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

### *Background*

Stephen and Prue Henschke selected Lenswood as a new vineyard site in the Adelaide Hills in 1981. At 550 metres, the Lenswood vineyards not only offer beautiful views over the older vine lands, 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 year 2002 goes down as being the coolest, windiest 'non-summer' on record, following on from our hottest summer on record in 2001. It was preceded by a wet winter and a spring that was cold, wet and windy like winter really. The drizzly cold weather affected the flowering and caused fruit set, commonly known as 'hen and chicken', leading to very little fruit. In particular riesling and merlot, Lenswood signature varieties, were the worst affected with crop reductions leaving us with less than 10% in some varieties. In addition the season was 2-3 weeks late due to the unseasonable cold weather. With the smaller crop level, the balance of sugar, flavour and natural acidity in the fruit were excellent. Despite the pitiful crop 2002 was one of our most exceptional vintages ever, helped by the warm dry Indian summer autumn period, providing sensational colours, flavours and ageing potential.

### *Wine Description*

Gold green in colour. Sweet honeysuckle, white peach, clove and vanilla with hints of biscuity oak. Complex with creamy sweet fruit on the palate and rich juicy texture with good depth of flavour, length and crispness on the finish.

### *Cellaring Potential*

Great vintage, optimum year 2006.

### *Serving Idea*

Tarragon roasted chicken.

### *Technical Data*

Harvest date:	30 April-3 May
Alcohol:	14.4
pH:	3.38
Acid:	6.6