

HENSCHKE



Tasting Notes

Wine and Vintage

Lenswood Croft Chardonnay 2001

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 season began with good winter and spring rains, although there were some isolated black frost pockets in October. Good set at flowering continued on to one of our hottest summers on record. Occasional timely thunderstorms arrived to maintain the humidity with a few millimetres of wonderful rain. Vintage began two to three weeks early but the heat had the potential to reduce flavours and produce high pHs and frighteningly low acids. With the arrival of milder autumnal weather came a natural rebalancing, providing only average yields but excellent whites and exceptional reds.

Wine Description

Pale gold in colour. Sweet wattle blossom, bath talc, melon, peach, pear and honeysuckle aromas with tropical gooseberry hints. A complex palate of cloves, vanilla, crème caramel, cashew nut which is wonderfully rich and complex with layers of flavour, great texture and acidity with excellent length.

Cellaring Potential

Exceptional vintage, optimum year 2006.

Serving Idea

Pot-roast pheasant with mushrooms and cream.

Technical Data

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| Harvest date: | 28 March-18 April |
| Alcohol: | 14.1 |
| pH: | 3.44 |
| Acid: | 5.8 |