



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Lenswood Coralinga Sauvignon Blanc 2011

### Grape Variety

100% sauvignon blanc grown on Henschke Archer's vineyard at Lenswood in the Adelaide Hills.

### Technical Details

Harvest Date: 30 March-15 April | Alcohol: 12.5% | pH: 3.1 | Acidity: 7.8g/L

### Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's aromatic fruit characters.

### Background

This sauvignon blanc is a tribute to the historic Coralinga homestead and apple orchard that was destroyed by bushfires in the early 1900s. The homestead was situated close by Henschke's Lenswood property in the heart of the South Mount Lofty Ranges. At 550m, Lenswood has 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 exotic aromatic qualities of the sauvignon blanc reflect the exceptional site of these vineyards and the suitability of this variety to the cool climate of the Adelaide Hills region.

### Vintage Description

The lead-up to the 2011 vintage saw a return to normal conditions. A milder winter with average rainfalls led into a cool spring and a late budburst, interspersed with numerous significant rainfall events beginning at flowering, accompanied by persistent morning fogs, as well as snow in October and frost in November. This led to some crop loss in some of our more sensitive varieties susceptible to downy mildew. Despite this, vine growth and fruit development continued at a steady and even pace. Summer was generally mild with significant thunderstorm activity largely skirting Lenswood. Veraison began in late February, heralding a late beginning to the harvest with mild temperatures causing a nervous anticipation of what was potentially a very high quality crop. Only powdery mildew could affect the outcome, so great attention was paid to leaf plucking around bunches and disease monitoring. Bunch and berry weight were lower, which resulted in lower yields and greater concentration of colour and flavour in the fruit. The unseasonal rain, high humidity and mild conditions during autumn encouraged the spread of fungal diseases. Botrytis developed quickly under ideal conditions, making hand-selection essential. Fortunately, the cool summer had allowed for early flavour development at lower than normal sugar levels, and despite the difficult conditions, the Adelaide Hills produced some excellent whites, in particular riesling and sauvignon blanc.

### Wine Description

Pale yellow-green in colour. Sweet, delicate floral aromas of passionfruit, gooseberry and tropical fruits are punctuated by notes of fejoa and white currant. The palate is rich and minerally with intense flavours of citrus, gooseberry and tropical fruits, and just a hint of anise and caraway; the finish is clean, crisp and lingering.

Reviewed September 2011



### Cellaring Potential

Great vintage,  
5+ years.