



HENSCHKE

Exceptional wines from outstanding vineyards

Innes Vineyard Pinot Gris 2007

Grape Variety

100% pinot gris grown by David and Annette Innes at Littlehampton in the Adelaide Hills.

Technical Details

Harvest Date: 11 March | Alcohol: 14% | pH: 3.01 | Acidity: 7.1g/L

Maturation

Fermented in tank and held on lees for 6 months with regular stirring to build complexity.

Background

The Adelaide Hills has an altitude ranging from 400-600m and a rainfall of around 700-1000mm. Soils consist of sandy loam overlying weathered shale and clay, which provides excellent conditions for viticulture. Littlehampton, recently rediscovered as a grapegrowing area, lies on the eastern side of the Adelaide Hills. Viticulture was first established in the Adelaide Hills in 1839 by John Barton Hack near Mount Barker, just 5km from Littlehampton. Pinot gris, called tokay d'Alsace in France, grauburgunder in Germany and pinot grigio in Italy, has its origins in France and has become a highly regarded variety around the world.

Vintage Description

The 2007 vintage, surprisingly, resulted in excellent quality wines and average yields being obtained from the Adelaide Hills. The highly publicised drought of 2006 had been reported as the worst ever. Our Lenswood vineyard in the Adelaide Hills received only half its annual rainfall and was one of our driest seasons. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was no spring frost damage in Lenswood due to the steep terrain, but lack of subsoil moisture due to the drought, helped to control yields. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding in the north. The rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, bringing the harvest forward.

The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. The whites were picked by March 20 and the reds by April 18, a record early finish. In summary, a warmer and drier Eden Valley-like vintage with good average yields and excellent quality.

Wine Description

Pale green-gold with copper hues. Fragrant nectarine, nashi pear and stone-fruit aromas entwined with butterscotch and nougat complexities and slatey mineral notes. The savoury palate is rich and full of stone-fruits, white currant and pear skin flavours, with flinty minerality and texture on the mid-palate that leads to complex layers and texture with lingering flavours of melon, spice and nectarine.

Reviewed October 2013



Cellaring Potential

Excellent vintage,
10+ years (from vintage).