



HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential

Exceptional vintage,
10+ years.

Innes Vineyard Pinot Gris 2009

Grape Variety

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

Technical Details

Harvest Date: 7 March | Alcohol: 14% | pH: 3.31 | Acidity: 5.3 g/L

Maturation

Fermented in tank and held in tank 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 provide 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. It has become a highly regarded variety around the world.

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 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 high 30s and low 40s including a peak on Black Saturday on 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 a 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

Burnished straw in colour. A sweet, floral, exotic fragrance of honeysuckle, nectarine and stone-fruits with a hint of marzipan and nashi pear. The intensely fruited palate is juicy and lush with complex flavours of caraway, musk and truffles around a tight mineral core, an excellent texture and long zesty finish.

Reviewed September 2009.