



HENSCHKE

Exceptional wines from outstanding vineyards

Innes Vineyard Pinot Gris 2012

Grape Variety

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

Technical Details

Harvest Date: 4-6 March | Alcohol: 13.5% | pH: 3.17 | Acidity: 5.3g/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 provide excellent conditions for viticulture. Littlehampton lies on the eastern side of the Adelaide Hills and has a unique aspect for superlative pinot gris. 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 on Italy, has its origins in France and become a highly regarded variety around the world.

Vintage Description

The beginning of the Adelaide Hills season for the 2012 vintage saw cold winter conditions with below average rainfall. Rainfall was also below average in spring with mild conditions and an early budburst. Flowering and fruit set were affected by persistent morning fogs and drizzly weather, which led to a reduction in crop and smaller bunches. Summer was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two heat events, at New Year and at the end of February. The coldest periods were the second week of January and the second week of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February. Temperatures were average going into an early harvest at the beginning of March, warming into an Indian summer in April. This allowed for a long window of picking, finishing on April 20.

Wine Description

Pale gold with copper hues. Punctuated floral aromas of almond and citrus blossom with nectarine, passionfruit and ripe nashi pear fruits. The palate is full of sweet, juicy pear and custard apple flavours, layers of rich minerality and beautifully balanced acidity; creamy mid-palate and excellent length.

Reviewed August 2012



Cellaring Potential

Exceptional vintage,
10+ years (from vintage).