



HENSCHKE

150 YEARS OF FAMILY WINEMAKING

2016 INNES VINEYARD PINOT GRIS

GRAPE VARIETY

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

TECHNICAL DETAILS

Harvest Date 2 March | Alcohol: 13.5% | pH: 3.24 | Acidity: 5.86g/L

MATURATION

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

WINE DESCRIPTION

Pale straw with green gold hues. Intense aromas of nashi pear, honeysuckle and almond blossom florals with nuances of ginger spice and underlying notes of white nectarine. A focussed medium-bodied palate of stone-fruit is enveloped by elegant layers of baking spices, and beautifully balanced with fine acidity to create texture and a long, crisp finish.

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 in Italy, has its origins in France and has become a highly regarded variety around the world.

VINTAGE DESCRIPTION

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. Further rainfall in early March, eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields very high quality.

ACCOLADES

2017 Royal Adelaide Wine Show - Bronze Medal



CELLARING POTENTIAL

Excellent vintage,
10+ years (from vintage).

REVIEWED January 2017