



HENSCHKE

Exceptional wines from outstanding vineyards

Innes Vineyard Pinot Gris 2008

Grape Variety

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

Technical Details

Harvest Date: 13 March | Alcohol: 14% | pH: 3.21 | Acidity: 6.8 g/L

Maturation

Fermented in tank for 6 months on lees, stirred fortnightly and bottled post-vintage (no oak maturation) to preserve the wine's fruit characters.

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

There was a below average winter rainfall lead-up to the 2008 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October, early mid-November and mid-December. Fine flowering weather at the end of November allowed for good flowering and above average yields and the vines also showed vigorous growth. A dry and hotter than average early summer followed (November 2007 was the warmest for 25 years), which encouraged good growth and some restriction on berry and bunch size followed by hot summer temperatures around New Year. From mid-January through February mild temperatures and cold nights followed which ensured excellent development of fruit colour, flavour and balance of pH and acidity. It was the coolest February since 1978. Harvest began three weeks early at the end of February with the white varieties. However, in early March South Australia suffered an unprecedented record heat wave of 15 days over 35C. The unexpected continual heat seemed never-ending and resulted in some varieties suffering leaf drop, escalating sugar levels in the fruit and some shrivel. Although the heat had a marked effect in the Adelaide Hills it was not as bad as in the other regions in South Australia. The natural advantage afforded by the hills is the altitude (600m), 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. The cool change which followed brought welcome relief, however some fruit was adversely affected. Careful handpicking allowed selection of the best quality fruit producing some excellent to exceptional wines. It was an ideal season to practise organic viticulture and a season that demanded biodynamics to keep the vines healthy.

Wine Description

Gold straw with green hues. Beautiful rich aromas of fig, ripe pear and tropical fruits with honeysuckle and nectarine notes. The wine has a round and slightly oily texture with stone-fruit flavours a creamy/leesy complexity, great length and freshness to finish.



Cellaring Potential

Very good vintage,
5+ years.