



HENSCHKE

Exceptional wines from outstanding vineyards

Croft Chardonnay 2015

Grape Variety

100% chardonnay grapes grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: 24 February-11 March | *Alcohol:* 13.5% | *pH:* 3.24 | *Acidity:* 6.25g/L

Maturation

Matured in 24% new and 76% seasoned French barriques for 9 months prior to blending and bottling.

Background

Fifth-generation winemaker Stephen Henschke and his wife Prue purchased the property in the Adelaide Hills in 1981. At 550m, the Lenswood vineyards offer not only magnificent views over the traditional vine country but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain high natural acidity, and still enough sunshine to fully ripen the grapes. The chardonnay vineyard, which consists of seven clones, has taken its name from Frederick Croft, an orchardist who took up a neighbouring property in 1938.

Vintage Description

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Lenswood vineyards. By the end of the first week, relief came with 60-75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage. Most of our white varieties were in before Easter, moving on to the Adelaide Hills red varieties soon after, and eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided classic Adelaide Hills expressions of riesling, chardonnay and pinot noir, with varieties such as gewürztraminer showing extraordinary flavour, purity of fruit and acid balance with the potential for excellent ageing.

Wine Description

Pale straw with pale gold hues. An attractive bouquet showing pristine citrus blossom, nectarine, custard apple and pear skin, with nuances of clove spice, hazelnut and struck flint. The palate is perfectly poised, focussed and complex with flavours of pear and grapefruit, with underlying flavours of toasted chestnuts from well-integrated French oak. It also presents great depth, layers of creamy texture and a tight, mineral acidity as the wine carries through to a very long, lingering finish.

Reviewed January 2016



Cellaring Potential

Exceptional vintage,
15+ years (from vintage).

C A HENSCHKE & CO

PO Box 100 Keyneton SA 5353 | T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au