

HENSCHKE



Tasting Notes

Wine and Vintage

Lenswood Croft Chardonnay 2003

Grape Variety

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

Background

Stephen and Prue Henschke pioneered Lenswood as a vineyard site in the Adelaide Hills in 1981. At 550 metres, the Lenswood vineyards not only offer beautiful views over the older 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 has taken its name from the adjoining Croft Road. Frederick Croft, an orchardist, took up a neighbouring property in 1938.

Vintage Description

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than last year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. This year must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of good quality.

Wine Description

Gold green in colour. Sweet and fragrant, lifted with floral white peach blossom, honeysuckle, gooseberry, pear drop and clove. Delicious rich textured palate with excellent acid and fruit balance; extremely long finish.

Cellaring Potential

Great vintage, optimum year 2007.

Serving Idea

Great vintage, optimum year 2007.

Technical Data

Harvest date: 14-15 April
Alcohol: 13.1
pH: 3.35
Acid: 5.6