



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2022 INNES VINEYARD

### GRAPE VARIETY

100% pinot gris grown by the Innes family at Littlehampton in the Adelaide Hills.

### TECHNICAL DETAILS

Harvest Date: 10 March | Alcohol: 13% | pH: 3.19 | Acidity: 6.6g/L

### MATURATION

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

### WINE DESCRIPTION

Pale gold with green hues. Fragrant aromas of white flowers, citrus blossom, stone fruits and nashi pear, with hints of rose petal, ginger, tarragon and white pepper. A beautifully intense palate of fresh nectarine, white peach and pear, balanced by a bright line of acidity and a creamy texture for a long and crisp finish.

### BACKGROUND

The Adelaide Hills has an altitude ranging from 400-600m and rainfall of around 700-1000mm. The soils of sandy loam overlying weathered shale and clay provide excellent conditions for viticulture, which was first established in the Adelaide Hills in 1839 by John Barton Hack near Mount Barker. Littlehampton lies on the eastern side of the Adelaide Hills, just 5km from Mount Barker, and has a unique aspect for superlative pinot gris. This wine is named as a tribute to the Innes family, dedicated growers of the Innes Vineyard Pinot Gris for over 25 years. 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

A wet winter brought 500mm of rain, followed by a cold, windy and damp spring. Flowering occurred around the end of December. The summer months were mild, humid and cloudy, followed by a cool autumn. The pinot gris from Littlehampton was picked in the second week of March, governed by a late harvest moon, showing excellent aromatics, flavour, acidity and ageing potential.

### CELLARING POTENTIAL

Exceptional vintage;  
10+ years (from vintage).

**REVIEWED** November 2022