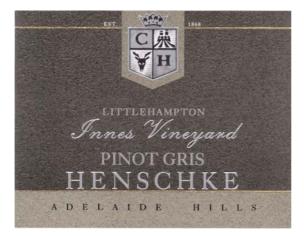


 ${
m HENSCHKE}$ exceptional wines from outstanding vineyards



LITTLEHAMPTON INNES VINEYARD PINOT GRIS 2004

Grape Variety

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

Background

The Adelaide Hills has an altitude ranging from 400-600 metres 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 towards the eastern side of the range 25km from Adelaide and has recently been developed as a grapegrowing area. 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

The average winter rainfall this season was a welcome relief after 2003's fourth-worst drought in history. A relatively frost-free, wet warm and thundery spring followed, creating a natural 'greenhouse' effect. The vines grew vigorously, flowered and in general set a large crop. December was the hottest for 10 years, however at the start of 2004 the weather became mild and windy and the vines thrived under virtually no heat stress. At the start of February searing heat caused sunburn and significant crop losses. New records were broken with South Australia experiencing its hottest day ever. Fortunately March returned the region to glorious sunny days and cold dewy nights, with a couple of minor rain events, allowing the fruit to ripen under near perfect conditions. The vintage was almost as late as 2002 with good yields and excellent fruit quality.

Wine Description

Pale gold in colour. The nose has lifted varietal aromas of lychee, fig and honeysuckle. The palate is rich and full with the trademark viscosity of pinot gris complemented by honey and lychee flavours following through onto the finish.

Cellaring Potential

Great vintage, drink 2004 to 2006.

Serving Idea

Stir-fried yabbies with basil and chilli jam.

Technical Data

il 2004