

# $\overline{HENSCHKE}$ exceptional wines from outstanding vineyards

## LITTLEHAMPTON INNES VINEYARD PINOT GRIS 2006

#### **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 Pinot gris, called tokay Littlehampton. 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 2006 vintage shaped up as another high quality year but with only average yields in the Eden Valley and Adelaide Hills. After a late break in mid-June 2005, winter and spring rains were some of the best for years in the lead-up to flowering in early summer. Some varieties, such as riesling and shiraz, suffered more than others from poor set, leading to 'hen and chicken'. While there was some damage in Eden Valley from frost, this had only a minor impact on the overall yield; however, yields in most varieties were down by 15-20%.

The summer was mild with southerly winds, reminiscent of 2002. Brief heat waves occurred in late January and mid-February but were early enough not to affect quality, with only minor sunburn on exposed fruit.

Whites were nearly all picked by the end of March, an unusual situation.

Summary: Excellent to Exceptional white vintage with below average yields.

#### Wine Description

Pale green gold in colour. Sweet delicate and fragrant with aromas of honeysuckle, nectarine, butterscotch and lychee and hints of honey-dew and ripe pear. Sweet, soft, juicy and rich with stone-fruit flavours. The palate is complex with excellent weight and depth, oily hints, crisp acid and a long finish.

#### Cellaring Potential

Exceptional vintage, drink now to 2009.

#### Serving Idea

Grilled quail.

#### Technical Data

Harvest date: 14 March Alcohol: 14% pH: 3.12 Acid: 6.52g/l

Bottled under a Stelvin Stelvin cap: screw cap to capture the freshness and keeping qualities of pinot gris and to protect its purity from cork-influenced off characters.