

Henschke

A single-vineyard Chardonnay first released in 1989, crafted by the sixth-generation Henschke family; 2019 delivers purity, balance and ageability in classic Lenswood style.

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EST. 1868

94 Decanter



Alcohol :13,50 %

Composition: 100% Chardonnay

Croft Chardonnay 2019

Eden Valley, Australia

Region and Vineyards

Adelaide Hills is South Australia's pre-eminent cool-climate zone, its higher elevations and maritime influence delivering long ripening and naturally high acidity. Within it, **Lenswood** sits around **550 m**, a pocket known for purity of flavour and finesse. Rainfall is higher than in the Barossa and Eden Valleys, preserving freshness while still allowing full ripeness.

Croft is drawn from the Henschke **Lenswood Vineyard**, planted from 1982 onward on well-drained sandy loam over medium clay with shale fragments above shale bedrock. Intensive clonal work here includes seven Chardonnay selections—**I10V1, I10V5, Antav 84, 277, B95, B96, B76**—giving blending options for texture and aromatic complexity. The site's steep slopes and cooler nights produce Chardonnay with precise fruit, minerality and a poised acid spine that ages gracefully.

Winemaking

Croft 2019 is **100% Chardonnay** from the Lenswood Vineyard, hand-picked during **7-13 March 2019**. The juice was **100% barrel-fermented**, emphasising texture without sacrificing line and energy. Alcohol sits at **13.5%**, with a pH of **3.25** and total acidity of **7.34 g/L**, reflecting the season's freshness.

Maturation occurred for **10 months** in French oak **puncheons, hogsheads and barriques** (approximately **14% new**, the remainder seasoned), prior to blending and bottling. The approach favours subtle oak integration—vanilla, cashew and pastry nuances—supporting, not masking, the vineyard's white-stone fruit core and mineral length.

Tasting Notes

- **Color** Pale straw with green hues; bright and youthful.
- **Aroma** White-stone fruits, pear skin, grapefruit and custard apple, layered with crème brûlée, hazelnut praline, cashew, gentle clove and a touch of flint.
- **Palate** Rich yet refined: ripe pear and nectarine framed by textural minerality and fine citrus acidity; creamy French-oak nuances extend a long, balanced finish.

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Did you know?

Croft takes its name from **Frederick Croft**, an orchardist who settled beside the Lenswood property in **1938**—a nod to the site's cool-climate orchard heritage that still shapes the wine's poised, stone-fruited style.

Wine Pairing Ideas

- **Butter-poached scallops with brown-butter capers**: the wine's citrus lift brightens sweet scallops while nutty oak echoes brown-butter notes.
- **Roast chicken with tarragon and mushrooms**: creamy textures and umami match Croft's cashew/vanilla nuances and supple weight.
- **Atlantic salmon with lemon beurre blanc**: vibrant acidity cuts richness; stone-fruit flavours complement the sauce's citrus.
- **Triple-cream brie with toasted almonds**: lactic creaminess mirrors the wine's silky mid-palate; almond amplifies subtle oak praline.

94 Decanter

Decanter (DCT) : 94 Points (2019)

Mild mannered but with firm sinewy muscle that allows this delicate fruit to speak strongly. It's a long single note on a viola: poise and precision through a clean white peach belly with bright lemon at its core. Understated elegance. (4/2021)

93

Robert Parker (RP) : 93 Points (2019)

Although marked by accents of toasted grain and nuts, the focus of the excellent 2019 Croft Chardonnay is on the wonderfully pristine white peach and pineapple fruit. Medium to full-bodied and joyfully generous on the palate, it's focused and streamlined at the same time, flowing easily into a long, citrus-inflected and silken finish. The best Croft Chardonnay to date? (3/2021)

93 James Suckling

James Suckling (JS) : 93 Points (2019)

This is looking attractively pure and fresh with aromas of sliced pear and white peach, as well as apple and lemon. The palate has crystalline acidity, set amid ripe pears and melon and a hint of savory nougat. Drink or hold. (5/2021)