

HENSKENS RANKIN

vintage brut 2014



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Frieda Henskens

Grape(s): 70% Chardonnay, 30% Pinot Noir

GI: Tasmania

Site(s): Multi-regional blend primarily sourced from the Coal River Valley and Tasman Peninsula

Vintage notes: Overall a warmer than average year with even bud-burst. However some spring frosts and, in the north, squally, wet and windy conditions around flowering and fruit set dramatically reduced yields.

Vineyard notes: All vineyard sources were established in the 1990s. They are all family-owned and painstakingly tended by hand (with the occasional assistance of guinea fowl for insect pest management).

Winemaking: All fruit was hand-picked. Each individual parcel (three of chardonnay, one of pinot noir) was gently pressed as whole bunches. Juices then cold-settled and carefully racked prior to fermentation in stainless steel. One of the chardonnay parcels underwent partial malolactic fermentation in old, small format barrels prior to blending. The initial blend included 2% of puncheon-aged reserve wines, drawn mostly from 2011. At disgorging, the liqueur d'expédition included a tiny proportion (1.75%) of wine from the 2022 vintage. Eight years on lees, disgorged 12 August 2022. 2 g/L dosage, TA 8.98 g/L.

Closure: Natural cork (Amorim Spark)

ABV: 12.1%

LEGEND tasting notes: The nose demonstrates lees and bottle age with a roasted hazelnut and marzipan character, but stays remarkably fresh-fruited, with notes of lemon oil, quandong (a native red peach), and white flowers. The palate is refined and bright, with a fine but soft bead, striking acidity, and a long finish.

Label design: The colors reflect the hues of the Tasmanian landscape, especially at dawn and dusk. The logo is based on Frieda and David's stylized initials that appear on the back label.

Production size: 1560 bottles, individually numbered