# OVER 150 YEARS OF FAMILY WINEMAKING



## CELLARING POTENTIAL

Excellent vintage; 20+ years (from vintage).

REVIEWED October 2023

## 2021 MARBLE ANGEL

### GRAPE VARIETY

100% single-vineyard cabernet sauvignon grown at Light Pass in the Barossa Valley, planted in the late 1970s.

## TECHNICAL DETAILS

Harvest Date: 26 – 27 February | Alcohol: 13.5% | pH: 3.56 | Acidity: 6.19g/L

### MATURATION

Matured in 8% new and 92% seasoned French oak hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with ruby hues. Lifted aromas of dark bramble and black cherry with subtle notes of cedar, crushed fresh herbs, bay leaf, violets and sandalwood. An intense and layered palate of cherry, blackcurrant, cassis, savoury herbs and bay leaf, with excellent balance, length and fine-grained tannins.

### BACKGROUND

The Barossa has been home to grapegrowing and winemaking families for six generations. Stephen's great-uncle Julius Henschke grew up at the family winery, and in his adult years became a renowned craftsman, artist and sculptor. Julius was recognised for ornate headstones and angel sculptures at the Gnadenberg Cemetery, as well as his most celebrated work, the inspiring National War Memorial on North Terrace in Adelaide. His Angel of Compassion and Duty sculptures are acclaimed across the country. Julius' craft focused on the most pristine white Angaston marble quarried next to the cabernet sauvignon vineyard at Light Pass, planted on ancient red clay and limestone soil, which brings out the exquisite flavour and structure in the wine.

## VINTAGE DESCRIPTION

2021 was an excellent vintage. Average winter rainfall was followed by minor frost events in late September and spring rains in early October. Budburst was even with good fruitfulness, although heat bursts in late November affected fruit set. Strong winds in early December caused some damage to the canopies but the fruit remained disease free. January was mild and dry with a short heat wave late January at veraison, followed by rainfall in early February. The lead up to vintage and the conditions during ripening remained cool, cloudy and dry, with the fruit showing balanced acidity, excellent colour and flavour development.

