



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2013 ABBOTS PRAYER

GRAPE VARIETY

59% cabernet sauvignon and 41% merlot grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 11 – 18 April | Alcohol: 14% | pH: 3.55 | Acidity: 6.58g/L

MATURATION

Matured in 41% new and 59% seasoned French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Deep garnet with ruby hues. Fragrant aromas of satsuma plum, blueberry compote and mulberry, with fresh cut herbs, Dutch cocoa and cedar spice. A refined and elegant palate of blackberry and dark plum is infused with cassis, dark chocolate and coffee grounds, with fine-grained tannins delivering a svelte and persistent finish.

BACKGROUND

In 1981, fifth-generation winemaker Stephen and his viticulturist wife Prue selected Lenswood in the Adelaide Hills as a new vineyard site, reconnecting the Henschke family with its history in the nearby village of Lobethal, which translates to 'Valley of Praise' in German. The Henschke Lenswood property, originally in an area known as Abbots Flat, was established as an apple orchard in the mid-1800s. The connection to the region dates back to 1842, when ancestor Johann Christian Henschke settled in Lobethal before establishing a farm in the Eden Valley. Abbots Prayer weaves together the history, religion and farming heritage of Lenswood in the high country of the Adelaide Hills. At 550m, the slopes of the Lenswood Vineyard offer beautiful views, high rainfall and humidity at the right time of the year, cooler temperatures that retain natural acidity and enough sunshine to fully ripen the grapes.

VINTAGE DESCRIPTION

The 2013 harvest was expected to be early, with the Easter full moon very close to the autumn equinox, and budburst started early in spring 2012, with green shoots emerging in the first week of September. A cool and mild spring followed. A snow flurry in early October led into a mild November, with warm days and nights providing excellent conditions for flowering. Fruit set was excellent across all varieties. The remainder of spring was dry and frost-free, and as summer approached the vines developed beautifully balanced canopies. All varieties in our Lenswood Vineyard showed exceptional quality, including riesling. The 2013 harvest will be remembered as near perfection in a year of snow and drought, truly a rare and exceptional vintage.

DRINKING WINDOW

Exceptional vintage;
drink now to 2035+.

REVIEWED May 2026