



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2004 ABBOTTS PRAYER

### GRAPE VARIETY

88% merlot and 12% cabernet sauvignon grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic practices.

### TECHNICAL DETAILS

Harvest Date: 7 - 14 May | Alcohol: 14% | pH: 3.59 | Acidity: 5.9g/L

### MATURATION

Matured in 74% new and 26% seasoned French oak hogsheads and barriques for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

### WINE DESCRIPTION

Medium garnet with brick red hues. Alluring aromas of baked plum, mulberry and bramble are interlaced with baking spice, dried herbs, liquorice and porcini mushroom. Rich, concentrated forest fruits unfold across the palate, wrapped in savoury spice, cedar and plum jam, with fine, rolling tannins building layers of texture and length.

### 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 Abbotts 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. Abbotts 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 average winter rainfall was a welcome relief after a severe drought in the previous year, fully replenishing soil profiles. A wet, warm and thundery spring followed, creating a natural greenhouse effect that promoted vigorous vine growth, flowering and generally large crop set. December was the hottest for 10 years, but conditions turned mild and windy at the start of 2004, moderated by cool southerlies. January was the coolest since 1992, allowing the vines to thrive. February brought record heat across South Australia, followed by a return to fine, dry conditions in March that delivered perfect ripening conditions.

### DRINKING WINDOW

Excellent vintage;  
drink now to 2030+.

REVIEWED May 2026