



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2012 MARBLE ANGEL

GRAPE VARIETY

100% cabernet sauvignon grown at Light Pass in the Barossa Valley, planted in the early to mid-1970s.

TECHNICAL DETAILS

Harvest Date: 4 March | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.9g/L

MATURATION

Matured in 40% new and 60% 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 crimson hues. Fragrant aromas of blackcurrant are woven with hints of bitter almond, aniseed, Dutch cocoa, tomato leaf and earthy, savoury complexity. A dark and attractive palate of black cherry and bramble opens into bay leaf, olive tapenade and dried herbs, carrying through to a long, fine tannin finish.

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 near to the cabernet sauvignon at Light Pass, planted on ancient red clay and limestone soil, which brings out the exquisite flavour and structure in the wine.

VINTAGE DESCRIPTION

The La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet, drizzly weather in mid to late November, leading to average yields. Summer was surprisingly mild with below average temperatures influenced by southerlies off the ocean, with only two short heat events at New Year and the end of February. This enabled slow ripening, producing intense fruit flavours, high colour, acidity and mature tannins. Rainfall leading into vintage was above average, with the heaviest events in late January and late February, keeping leaves active through veraison and ripening. Mild conditions through March warmed into an Indian summer in April, allowing a long picking window and excellent maturity in the red varieties.

DRINKING WINDOW

Exceptional vintage;
drink now to 2035+.

REVIEWED May 2026



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