



HENSCHKE

150 YEARS OF FAMILY WINEMAKING

2013 ABBOTTS PRAYER



GRAPE VARIETY

59% cabernet sauvignon and 41% merlot grown on the Henschke Lenswood vineyard in the Adelaide Hills.

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 hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson with vibrant red hues. A brooding bouquet of dark plum, blueberry, cassis and mulberry with fragrant nuances of violets and crushed, flowering herbs, and more subtle hints of blackcurrant and anise spice. Concentrated, sweet dark plum, blueberry and mulberry flavours and a fleshy mid-palate are supported with ripe, driving acidity, great minerality and silky tannins for a beautifully structured, lingering finish.

BACKGROUND

Fifth-generation winemaker Stephen Henschke and his wife Prue selected Lenswood in 1981 as a new vineyard site just 50km from the historic Mount Edelstone and Hill of Grace vineyards in the Eden Valley. At 550m, the slopes of the Lenswood vineyard offer not only beautiful views toward the old vine country, but also higher rainfall and humidity at the right time of year, cooler temperatures to retain natural acidity, and still enough sunshine to fully ripen the grapes. The Abbots Prayer label links together the history, religion and pioneers of this mountainous region. The property along Coldstore Road, including the vineyards in the area originally known as Abbots Flat, was established in the late 1800s and pioneered by the first settler, T N Mitchell.

VINTAGE DESCRIPTION

The 2013 harvest was expected to be early, with the Easter full moon very close to the autumn equinox, and sure enough budburst started early in spring 2012. All varieties woke to a cool and mild spring, with cabernet the last to greet the sun on October 1. A snow flurry in early October led into a mild November, with warm days and nights providing excellent conditions for flowering. Set was excellent across all varieties. Spring was conspicuous for its dryness but thankfully frost free, and as summer approached the vines developed beautifully balanced canopies and rain was just a distant memory. It was not to rain again until the end of harvest, seven dry months that produced a green drought. As harvest time approached, it was abundantly clear that 2013 was going to be exceptional in terms of yield and quality across all varieties. The 2013 harvest will be remembered as near perfection in a year of snow and drought, truly a rare and exceptional vintage.

CELLARING POTENTIAL

Exceptional vintage,
25+ years (from vintage).

REVIEWED October 2015