



HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential

Excellent vintage,
20+ years (from vintage).

Lenswood Abbotts Prayer 2009

Grape Variety

60% merlot and 40% cabernet sauvignon grapes grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: 16-23 April | Alcohol: 14.5% | pH: 3.65 | Acidity: 6.0g/L

Maturation

Matured in 35% new and 65% seasoned French hogsheads for 16 months prior to blending and bottling.

Background

Fifth-generation winemaker Stephen Henschke and his wife Prue selected Lenswood in 1981 as a new vineyard site, just 50km from the ancient Mount Edelstone and Hill of Grace vineyards in the Eden Valley. At 550m, the Lenswood vineyard slopes 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 Abbotts 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 Abbotts Flat was established in the late 1800s and pioneered by the first settler, T N Mitchell.

Vintage Description

The rainfall was below average in the lead-up to the 2009 vintage in the Adelaide Hills. Spring was mild with rainfall periods in October and mid-December; however, overall it was one of the driest starts to the year since 1957. Fine flowering weather at the end of November allowed good flowering and average yields with the vines showing vigorous growth. A dry, early summer followed, which encouraged good growth and some restriction on berry and bunch size.

Early January tended warm to hot, with a couple of heat spikes into the high 30s and low 40s, including a peak on Black Saturday, February 7, when the temperature hit 46C. Subsequent weather was mild and dry, and from March 1 moved into autumn mode, with perfect ripening weather. The natural advantage afforded by the Hills is the altitude, which provided cooler growing conditions during summer. Greater day/night temperature differentials assisted in retaining acidity in the grapes and provided greater purity of fruit flavours. Careful handpicking allowed selection of the best quality fruit with some excellent to exceptional wines benefiting from the advantages of organic and biodynamic viticulture.

Wine Description

Bright crimson with ruby hues. Sweet, fragrant aromas of red and blue fruits, cherries and raspberries with hints of dried flowers, herbs, spices and cedar. The medium-weight palate is beautifully structured with rich, juicy red fruit flavours and powerful fine-grained tannins for an excellent length and finish.

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