

# HENSCHKE



## *Tasting Notes*

### *Wine and Vintage*

Lenswood Abbotts Prayer 2000

### *Grape Varieties*

74% merlot, 26% cabernet sauvignon grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

### *Background*

Stephen and Prue Henschke, fifth-generation winemakers at the family cellars at Keyneton, selected Lenswood in 1981 as a new vineyard site, just 50km from their ancient Mount Edelstone and Hill of Grace vineyards. At 550 metres, the Lenswood vineyard slopes offer not only beautiful views over the older vine country, but also higher rainfall and humidity at the right time of the year, cooler temperatures to retain natural acidity, and still enough sunshine to fully ripen the grapes. The Abbotts Prayer Merlot label links together the history, religion and pioneers of this mountainous region. An area along Coldstore Road which leads to the vineyard was originally known as Abbotts Flat, named after the first settler. Vineyards were previously established in this area in the late 1800s.

### *Vintage Description*

The 2000 vintage was small and early. Another drought winter, frost at the end of October, poor flower development in spring and the unseasonal cool temperatures in late October/early November led to low yields. This was compounded by searing summer temperatures and a large amount of rain at the end of February - 100mm of rain over 24 hours courtesy of a tropical cyclone up north - which caused splitting of fruit, mould infections and subsequent shrivel and raisining. Overall, the whites are delicate with good flavour intensity while the reds are showing great potential for ageing.

### *Wine Description*

Crimson in colour. Sweet fragrant cedar, violets, mulberry, blackberry and cherry aromas. A very attractive, lifted wine with subtle smoky oak hints, soft silky and rich on the palate with a fleshy texture. Finishing long with layers of fine grained silky tannins.

### *Cellaring Potential*

Great vintage, optimum year 2010.

### *Serving Idea*

Ginger beef kway teow.

### *Technical Data*

Harvest date:	3-11 May
Alcohol:	13.8
pH:	3.40
Acid:	6.2