

HENSCHKE

Exceptional wines from outstanding vineyards



Abbotts Prayer 1999

Grape Variety

85% merlot, 10% cabernet sauvignon and 5% cabernet franc grapes grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: 23 April-10 May | Alcohol: 14.3% | pH: 3.37 | Acidity: 6.2g/L

Maturation

Matured in new and seasoned French hogsheads for 18 months prior to blending and bottling. Bottle aged at Henschke Cellars in Keyneton for museum release.

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 latter part of spring led into one of the hottest summers on record, with virtually no rain. The drought conditions resulted in smaller berry size, assisting the concentration of the pinot noir and merlot. Tropical cyclones Elaine and Vance brought unseasonal rains in mid-March. Careful handpicking provided excellent quality fruit with average yields.

Wine Description

Deep brick red in colour. A sweet, fragrant nose of spicy plum skin, mulberry and red currant with undertones of bay leaf, mint and elegant French oak. Plush plum and dark spiced berry fruit flavours continue into svelte layers of mocha and a hint of tar, which are supported by fine chewy tannins to create a long and focused finish.

Cellaring Potential

Great vintage, 15+ years (from vintage). Ideal to drink now. Reviewed May 2014