



HENSCHKE

Exceptional wines from outstanding vineyards

Lenswood Abbotts Prayer 1997 (Museum Release)

Grape Variety

84% merlot and 16% cabernet sauvignon grapes grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: Late April | Alcohol: 14.1% | pH: 3.43 | Acidity: 5.8g/L

Maturation

Matured in new and seasoned French hogsheads for 21 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 lead-up to the 1997 vintage in the Adelaide Hills began with a wet winter and average rainfall. A mild, dry spring led to excellent growth, good set and vigour. Late September spring frosts caused significant damage with some losses. One of the hottest summers on record with the hottest two-week period in February recorded since 1910. Despite rain during summer causing some splitting and mildew, it was a godsend to the vines beginning to feel the lack of water. A mild finish to the season ensured excellent ripening conditions and accumulation of colour and flavour

Wine Description

Brick red with ruby hues. Complex aromas of spicy plums, mulberry jam, violets and chocolate with elegant undertones of beef stock, dried rosemary, boot leather and oak supports. Sweet, juicy layers of berry fruits entwined with rosemary oil and dark chocolate; beautifully balanced acidity and assertive fine-grained tannins provide texture and length with a focused and lingering finish.

Reviewed November 2012



Cellaring Potential

Excellent vintage,
20+ years (from vintage).
Ideal to drink now.

C A HENSCHKE & CO

PO Box 100 Keyneton SA 5353 | T: +61 8 8564 8223 | F: +61 8 8564 8294 | E: info@henschke.com.au | W: www.henschke.com.au