OVER 150 YEARS OF FAMILY WINEMAKING



CELLARING POTENTIAL

Great vintage; 20+ years (from vintage).

REVIEWED September 2022

2020 MARBLE ANGEL

GRAPE VARIETY

100% single-vineyard cabernet sauvignon grown at Light Pass in the Barossa Valley, planted in the late 1970s.

TECHNICAL DETAILS

Harvest Date: 3 March | Alcohol: 14% | pH: 3.66 | Acidity: 5.96g/L

MATURATION

Matured in 33% new and 67% seasoned French oak hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep ruby with ruby hues. Fragrant aromas of blackcurrant, violets, crushed flowering herbs and plum, with hints of blood orange, tomato leaf and cedar. An intense and lively palate, with cassis, blueberry and liquorice evolving into spicy clove and cardamon, balanced by lifted acidity and textured, grainy tannins on the long and savoury finish.

BACKGROUND

The Barossa has been home to grapegrowing and winemaking families for six generations. Stephen's great-uncle Julius Henschke grew up at the family winery, and in his adult years became a famous craftsman, artist and sculptor. Julius was recognised for ornate headstones and angel sculptures at Gnadenberg Cemetery, as well as his most famous work, the inspiring War Memorial on North Terrace in Adelaide. His Angel of Compassion and Duty sculptures are acclaimed across the country. Julius' craft focused on the most pristine white Angaston marble quarried next to the cabernet sauvignon vineyard at Light Pass, planted on ancient red clay and limestone soil, which brings out exquisite flavour and structure in the wine.

VINTAGE DESCRIPTION

The 2020 vintage will be remembered for excellent quality wines from the Barossa Valley, albeit reduced yields caused by poor conditions at flowering and the extremely dry winter, spring and summer of 2019/2020. The 2019 winter and spring resulted in the driest start to the growing season ever, in line with 1939 and 1961. November was a troubling month with some frosts and wet and windy conditions during flowering. Significant heatwaves from mid-December to the end of January reduced shoot growth and berry size, however at the end of the month around 40mm of rain fell, alleviating the stress just before veraison, followed by a cool ripening period in February with just three days over 30°C. Vintage was early, beginning in late February and finishing by late March. The fruit ripened in near perfect conditions, resulting in optimal and excellent wine quality (colour, aromatics, flavours and tannin maturity). Bunches were in loose, open and pristine bunches, while the yield remained quite low. The 2020 red wines are intense in colour, exceptionally fragrant, spicy and well-structured.

