



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 2014 MARBLE ANGEL

### GRAPE VARIETY

100% single-vineyard cabernet sauvignon grown at Light Pass in the Barossa Valley, planted over 40 years ago.

### TECHNICAL DETAILS

Harvest Date: 17 March - 16 April | Alcohol: 14% | pH: 3.49 | Acidity: 6.21g/L

### MATURATION

Matured in 28% new and 72% seasoned French hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson in colour. Classic cabernet aromas of blackcurrant, cassis and violet are complemented by herbaceous notes of crushed flowering herbs and fresh oregano, supported by hints of red currant, anise and Dutch chocolate. The elegantly structured palate offers red currant, cassis and blue and black berry fruit flavours, woven with beautifully balanced fine-grained tannins and a creamy texture to create a savoury finish of great depth and length.

### BACKGROUND

The Barossa has been home to the history and heritage of grapegrowing and winemaking for over five generations. The Barossa was also home to Stephen's great-uncle Julius Henschke, a famous craftsman, artist and sculptor. Julius was recognised for his ornate headstones and angel sculptures at Gnadenberg Cemetery, as well as his most famous work, the inspiring War Memorial on North Terrace in Adelaide. The Angel of Compassion and Duty sculptures are acclaimed across the country. His 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 2014 moon cycles put Easter quite late in the season, so the expectation of a late harvest prevailed until South Australia experienced its record number of heat days over 40C in January, culminating in the worst bushfire in Eden Valley in living memory, and followed by the wettest February in 44 years. Fortunately much of the Barossa was still in veraison, which allowed the quenching rain to rebalance the fruit, particularly in the older dry-grown vineyards. The change to mild autumnal weather in late February after the rains allowed for a focus on early vintage white varieties, while the red varieties continued to fully ripen. March became colder and wetter, which seemed to change to a winter pattern after the equinox, resulting in one of the longest and latest vintages. In summary, a challenging season with excellent quality but very low yields.

### CELLARING POTENTIAL

Excellent vintage,  
20+ years (from vintage).

**REVIEWED** November 2018