



# HENSCHKE

150 YEARS OF FAMILY WINEMAKING



## 2012 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: 4 March | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.9g/L

### MATURATION

Matured in 40% new and 60% seasoned French hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with violet hues. Lifted aromas of cassis, ripe black and blue berries, anise and plum skin with underlying hints of crushed herbs, cigar box and cedar. Rich, generous layers of black and blue fruits meld with beautifully balanced acidity and fine-grained chalky tannins for a long, complex finish.

### 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 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 La Niña pattern weakened during the lead-up to the 2012 vintage, resulting in below average winter and spring rainfall. July was the driest since the serious drought of 2003. Spring was mild with few frost events; however, flowering and fruit set were affected by wet drizzly weather in mid to late November, leading to only average yields. Summer was also surprisingly mild with below average temperatures from southerlies off the ocean in January and only two short heat events, at New Year and at the end of February. This provided for slow ripening, which allowed for intense fruit flavours, high colour figures, high acidity and mature tannins. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February, which tied in well with the natural physiology of the dry-grown vines; ie, keeping leaves active at veraison and ripening. Temperatures were mild during harvest through March, warming to an Indian summer in April, allowing for a long window of picking and amazing maturities with the red varieties.

### CELLARING POTENTIAL

Exceptional vintage,  
25+ years (from vintage).

**REVIEWED** January 2017