



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING

2003 ABBOTTS PRAYER

GRAPE VARIETY

92% merlot, 8% cabernet sauvignon grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic practices.

TECHNICAL DETAILS

Harvest Date: 24 April – 6 May | Alcohol: 14.5% | pH: 3.47 | Acidity: 6g/L

MATURATION

Matured in 37% new and 63% seasoned French oak hogsheads for 15 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Medium garnet with brick-red hues. Intense aromas of mulberry, plum and bramble are layered with vanilla, burnt orange, anise, coffee and oak. A rich and concentrated palate of blackcurrant, dark cherry, cocoa, cinnamon and leather is framed by balanced acidity and velvety tannins, delivering impressive depth and length.

BACKGROUND

In 1981, fifth-generation winemaker Stephen and his viticulturist wife Prue selected Lenswood in the Adelaide Hills as a new vineyard site, a serendipitous connection to the Henschke family's history in the nearby village of Lobethal, translating to 'Valley of Praise' in German. At 550m, the slopes of the Lenswood Vineyard offer beautiful views, high rainfall and humidity at the right time of the year, cooler temperatures to retain natural acidity and still enough sunshine to fully ripen the grapes. Abbotts Prayer weaves together the history, religion and farming heritage of Lenswood, in the high country of the Adelaide Hills. The Henschke Lenswood property, originally in an area known as Abbotts Flat, was established as an apple orchard in the mid-1800s. In 1842, our ancestor Johann Christian Henschke settled in nearby Lobethal ('Valley of Praise'), before establishing a farm in the Barossa Valley, and later in the Eden Valley.

VINTAGE DESCRIPTION

After one of the worst droughts in history the soil moisture profile and dams were lower than at the start of winter. Spring was frosty and windy but not overly wet. The frosts in October were bad news for many, although the rains were at least strategic, which resulted in better fruit set than the previous year. The hot, dry and windy weather during summer stressed the vines severely, reducing the berry size and crop. A serious rain event occurred in late February causing some fruit split. 2003 must surely go down on record as being one of our hottest, driest and windiest summers, leading to a smaller vintage of potentially very good quality.

DRINKING WINDOW

Excellent vintage;
drink now to 2035.

REVIEWED June 2025



A PROUD MEMBER OF
AUSTRALIA'S
FIRST FAMILIES
OF WINE

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