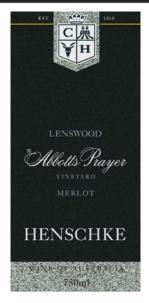


HENSCHKE exceptional wines from outstanding vineyards



Background

Stephen and Prue Henschke, fifth-generation winemakers at the family cellars at Keyneton, selected Lenswood in 1981 as a new vineyard site, just 50km from their ancient Mount Edelstone and Hill of Grace vineyards. At 550 metres, the Lenswood vineyard slopes offer not only beautiful views over the older vine country, but also higher 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. The Abbotts Prayer Merlot label links together the history, religion and pioneers of this mountainous region. This property along Coldstore Road, including the vineyard, was originally known as Abbotts Flat and was pioneered by T N Mitchell, the first settler. Vineyards were previously established in this area in the late 1800s.

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.

LENSWOOD ABBOTTS PRAYER MERLOT 2003

Grape Varieties

92% merlot, 8% cabernet sauvignon grown at Lenswood in the Adelaide Hills.

Wine Description

Crimson/garnet in colour. Sweet ripe lifted aromas of violets, mulberry and cedar with vanilla cream nuances and hints of forest ferns. A rich, concentrated palate with ripe, sweet fruit flavours, intense and complex. Excellent depth and structure, fine-grained tannins and a very long finish.

Cellaring Potential

Excellent vintage, drink now to 2013.

Serving Idea

Asian salad of seared pigeon breast.

Technical Data

Harvest date: 24 April–6May

Alcohol: 14.5% pH 3.47 Acid: 6g/l