

HENSCHKE

Exceptional wines from outstanding vineyards



Cellaring Potential Great vintage, 15+ years.

Lenswood Abbotts Prayer 1992

Grape Variety

60% merlot and 40% cabernet sauvignon grapes grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: Early May | Alcohol : 13.5% | pH: 3.46 | Acidity: 5.9g/L

Maturation

Matured in new Nevers oak hogsheads for 18 months prior to blending and bottling.

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 550m, the Lenswood vineyard slopes offer not only beautiful views towards 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 label links together the history, religion and pioneers of this mountainous region. This property along Coldstore Road, including the vineyard, pioneered by T N Mitchell, the first settler, was originally known as Abbotts Flat. Vineyards were previously established in this area in the late 1800s.

Vintage Description

The 1992 vintage was preceded by a late, wet winter, although the yearly rainfall was 50mm below average. The mild spring was ideal for flowering and encouraged excellent berry set. A long, dry, cool summer with the coolest January on record delayed the harvest. Warm, dry, humid conditions during February led to a high incidence of powdery mildew, in particular on chardonnay. Despite the predictions being just above average, actual yields were only 10% less than the big 1990 vintage.

Wine Description

Crimson to brick red in colour. Earthy notes with leather, dried sage and mulberry. A mid-weight palate with a hint of fruit cake and chewy, fine-grained tannins to finish.

Reviewed July 2008