



HENSCHKE

150 YEARS OF FAMILY WINEMAKING



2015 ABBOTTS PRAYER

GRAPE VARIETY

57% cabernet sauvignon and 43% merlot grapes from vines which are managed using biodynamic principles grown on the Henschke Lenswood vineyard in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 31 March - 14 April | Alcohol: 14.5% | pH: 3.56 | Acidity: 6.6g/L

MATURATION

Matured in 30% new and 70% seasoned French hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Deep crimson in colour with purple hues. Enticing aromas of blackcurrant, mulberry, plum skin and lifted notes of cassis and violet with forest-like nuances of blackcurrant leaf and cedar. An intensely fruited palate of blackcurrant, plum and blueberry flavours are complemented by hints of violet, crushed bay leaf, grilled meats and rich cedar notes, while layers of fine-grained tannins and a complex and elegant structure lead to a long and succulent finish.

BACKGROUND

Fifth-generation winemaker Stephen Henschke and his wife Prue selected Lenswood in 1981 as a new vineyard site just 50km from the historic Mount Edelstone and Hill of Grace vineyards in the Eden Valley. At 550m, the slopes of the Lenswood vineyard offer not only beautiful views toward the old vine country, but also higher rainfall and humidity at the right time of 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. The property along Coldstore Road, including the vineyards in the area originally known as Abbotts Flat, was established in the late 1800s and pioneered by the first settler, T N Mitchell.

VINTAGE DESCRIPTION

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. A dry, warm and windy start to January, however, resulted in one of the worst bushfires in the Adelaide Hills in living memory, though well away from our Adelaide Hills vineyards. By the end of the first week, relief came with 60-75mm of rain and a record-breaking coolest January in 11 years. With the onset of veraison at the end of January, the rain was perfectly timed for the old dry-grown vineyards, and the mild weather that followed from February through to April provided for a fairytale vintage.

CELLARING POTENTIAL

Exceptional vintage,
25+ years (from vintage).

REVIEWED October 2017