



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2016 ABBOTTS PRAYER

GRAPE VARIETY

76% cabernet sauvignon and 24% merlot grapes from vines which are managed using biodynamic principles grown on the Henschke Lenswood Vineyard in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 13 - 20 April | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.12g/L

MATURATION

Matured in 20% new and 80% seasoned French hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Very deep crimson in colour. Enticing aromas of blueberry coulis, blackcurrant, mulberry and cassis with fragrant nuances of forest floor, dried mint and a touch of cedar. The deep and concentrated palate of ripe mulberry and blue and black berry fruit flavours are complemented by notes of cedar and mocha, with balanced acidity and fine structured tannins providing focus and excellent length.

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

The 2016 vintage began with below-average winter rainfall, followed by a warm and dry spring, which enhanced flowering and set to provide average to above-average yield potential. Low disease pressure was maintained by one of the hottest Decembers on record, though temperatures cooled down in the New Year and rainfall around veraison in late January/early February brought relief to our early-ripening varieties in the Adelaide Hills, resulting in excellent conditions for natural acid retention and clean fruit. This was followed by further rainfall in early March, which eased the stress on the late-ripening varieties, allowing them to mature towards a predicted earlier harvest due to an early Easter. Open, light and airy vine canopies allowed for good flavour, sugar, colour and mature tannins to develop at harvest, which was overall characterised by average yields but very high quality.

CELLARING POTENTIAL

Exceptional vintage,
30+ years (from vintage).

REVIEWED November 2018